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The New Home Cook Book



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The New Home Cook Book.

Bread

The Staff of Life.

Probably no food is more generally used than bread, and to be able to make a perfect loaf is the ambition of every woman who aspires to cook well.

One essential for good bread is good yeast. This is in different forms—one of which is

Compressed Yeast.

This is a very convenient and reliable form. It is very quick and satisfactory but will not keep long. In just a day or so it begins to die.

Dried Yeast.

This may be kept for some time and by soaking before mixing gives very good results.

Home Made Yeast.

This is a mixture of flour, water and potatoes with dry yeast as a starter and probably is one of the best yeasts used; but one must remember that yeasts are plants and all vessels used for it must be kept very clean or bacteria will form and give the bread a very unpleasant flavor.

Yeast plants grow best at a temperature of 77° to 95° F. A lower temperature retards the growth while a higher kills the plants, thereby spoiling the bread. So the temperature of the dough is very important.

The yeast, as it grows, digests the flour and sugar by means of a fluid which it secretes and changes them into alcohol and carbon dioxide gas. The alcohol is driven out by the heat of the oven, the gas expands making the bread light and porous, and the yeast is killed.

Another essential is good flour. Flour is made by

grinding grain; wheat flour being the most important in Europe and North America, and containing five food elements: water, protein, fat, carbohydrates and ash.

The protein is chiefly in the form of gluten which stretches and expands, holding the air and gas, forming the frame work of the bread, and hardens when baked.

Flour from winter wheat is whiter and smoother, more like corn starch, and contains little gluten. This is soft wheat or pastry flour. When squeezed in the hand it retains the imprint of the fingers.

Flour from spring wheat is creamy color, feels granular, and if squeezed in the hand will fall apart as the hand opens. This contains more gluten and is known as "strong" flour.

A good bread flour contains a larger per cent of gluten, is creamy in color, granular to the touch and absorbs more moisture than a poor one.

Sugar is another ingredient of bread. It is food for the yeast and shortens the time for rising, but too much sugar causes toughness of both crust and crumb. About 2 teaspoons to the loaf should be used.

Salt, another ingredient, gives flavor to the bread, but a large quantity retards the growth of the yeast.

1 cup liquid (scalded milk or water).

2 teaspoons sugar.

1 teaspoon salt.

2 tablespoons lard or butter.

$\frac{1}{4}$ cake yeast.

6 cups flour (or more).

This makes one medium sized loaf.

Break up the yeast and put to soak in about two tablespoons of warm water. Add the sugar to the warm milk or water, add the dissolved yeast and about half of the flour. Beat until smooth. This is sponge. Cover this and let stand in a warm (about 88°) place until full of bubbles. Now add the salt, shortening, and enough flour to make a smooth elastic dough. Turn on a well floured board and knead, adding more flour if necessary.

Too much flour makes the bread hard, but enough to keep the dough from sticking to the hands is necessary. Place the dough in a greased bowl, cover with cloth and let stand in warm place until doubled in size. It may then be kneaded and made into loaf or placed back in bowl, let rise again and then made into loaf. (The latter gives better results.)

A greased pan about 9x4 inches is used. When the loaf rises to twice the size it is ready to bake.

Test the oven with a piece of *white* paper. It should turn a golden brown in 5 minutes. Bake from 45 to 60 minutes. It should brown in the first 15 minutes and heat should be lowered the last 20 minutes. If coal fire is used, have enough fuel in stove when bread is placed in oven to avoid replenishing fire until bread is removed.

When loaf is removed from oven place so air may circulate on all sides of it. When cool place in tin or stone jar which should be scalded often.

Bread sliced lengthwise of loaf is much better than when sliced crosswise.

Bread.

Sponge.

1 cake yeast foam
 1 quart lukewarm water
 2 tablespoons salt
 2 tablespoons sugar
 2 tablespoons lard
 flour

Put yeast to soak in $\frac{1}{2}$ cup warm water in afternoon, set sponge at night and make stiff as can be stirred with spoon, set to rise over night in warm place.

In morning, sift flour, add sponge, salt, sugar, lard and water and mix with spoon until stiff, then knead in flour with hands and then knead on board until very smooth. Let rise in greased pan, knead down and let rise again, form into loaves and let rise again until twice the height. Bake from 45 to 60 minutes.

Coffee Cake.

2 cups sponge
 1 cup milk
 1 cup sugar
 1 cup shortening
 1 cup seedless raisins
 1 teaspoon salt
 flour

When making bread, reserve about 2 cups sponge. Heat 1 cup milk and to this add 1 cup of sugar and 1 cup of shortening. This cools the milk enough to add it to the sponge. Into this put the raisins and enough flour with the salt sifted in to make a stiff batter. Let rise, then make into loaves 1 inch thick. Let rise to twice the height.

Paint top with paste made of 1 part cinnamon, 3 parts sugar and enough cream to make thin paste.

Bake in slow oven thirty minutes.

Parker House Rolls. No. 1.

About 1 loaf dough
 1 cup sugar
 ½ cup butter
 3 eggs
 flour

For 20 Rolls use about as much lightbread dough as you would use for a loaf, add 1 cup sugar and ½ cup butter and 3 eggs. Mix and add enough to make like bread dough. Set in warm place to rise. When light make into flat biscuits, butter tops and turn in halves. When light bake in moderate oven 20 minutes.

Parker House Rolls. No. 2.

1 cake Fleischmann's yeast
 1 pint milk scalded and cooled
 4 tablespoons lard or butter
 2 tablespoons sugar
 3 pints sifted flour
 1 teaspoon salt

Dissolve yeast and sugar in luke warm milk, add

lard or butter and $1\frac{1}{2}$ pints flour. Beat until perfectly smooth. Cover and let rise in warm place 1 hour. Then add remainder of flour and salt. Cover and let rise in warm place until double in bulk. Then roll $\frac{1}{4}$ inch thick, brush over with butter, cut with 2 inch biscuit cutter, crease thru center heavily with dull edge of knife, fold over and place in well greased pans 1 inch apart. Let rise until light and bake 10 minutes in hot oven.

Cinnamon Rolls.

- 3 cups sponge
- 2 eggs
- 1 cup sweet milk
- 1 cup sugar
- 1 cup lard

Mix well, roll out, sprinkle with brown sugar and cinnamon. Roll this like jellyroll and slice off in $\frac{3}{4}$ inch slices. Place these in well greased pan and when light bake in moderate oven 20 to 30 minutes.

Cream Biscuits.

- 1 quart flour
- 2 teaspoons baking powder
- 1 tablespoon butter or lard
- $\frac{1}{2}$ teaspoon salt
- 1 cup cream

Sift flour, baking powder and salt together twice, work in shortening and cream. Roll about $\frac{3}{4}$ inch thick, cut and bake in quick oven.

Sour Milk Biscuits.

- 1 cup sour milk
- 1 teaspoon salt
- flour
- 3 tablespoons shortening
- $\frac{1}{2}$ teaspoon soda
- 1 teaspoon baking powder

Stir soda in milk and baking powder in flour.

Buns.

1 cup sponge
 1 cup warm water
 1/2 teaspoon salt
 1/2 cup sugar
 1/2 cup lard
 flour

Leave out cup of sponge in morning, at three o'clock add the other ingredients and make stiff dough. Let rise until bed time. Make into rolls, place in greased pans 1 inch apart. Let rise until morning. Bake 15 minutes in very moderate oven.

Corn Meal Gems.

1/2 cup corn meal
 1 cup flour
 3 teaspoons baking powder
 1 tablespoon sugar
 1 tablespoon melted butter
 1 teaspoon salt
 3/4 cup milk
 1 egg

Mix and sift dry ingredients, add milk gradually, egg well beaten and melted butter, bake in hot oven in buttered gem pans, twenty-five minutes.

Corn Bread.

2 cups sour milk
 1 1/2 cups corn meal
 1/2 cup flour
 2 tablespoons lard
 1 teaspoon soda
 1/2 teaspoon baking powder
 1 teaspoon salt
 1 egg

Beat egg light, add milk, sift meal, flour, soda and baking powder, stir into milk, add lard and salt, beat well and turn into well greased pan and bake in quick oven until well brown.

Corn Meal Bread.

1 cup corn meal
 1 cup flour
 1 cup milk
 1 teaspoon salt
 $\frac{1}{4}$ cup lard, melted
 $\frac{1}{4}$ cup sugar
 1 egg
 2 teaspoons baking powder

Corn Bread.

1 cup corn meal
 1 cup white flour
 2 rounding teaspoons baking powder
 $\frac{1}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon salt
 1 egg
 $1\frac{1}{4}$ cups milk

Sift dry ingredients together twice, beat egg, add the milk and stir into dry ingredients. Melt the shortening and add and beat vigorously. Bake about 20 minutes.

Nut Bread.

1 egg
 $\frac{1}{2}$ cup sugar
 1 cup sweet milk
 1 cup nuts
 $2\frac{1}{2}$ cups flour
 2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 Bake 40 minutes in moderate oven.

Bread.

Soak $\frac{1}{2}$ yeast cake in 1 pint of whey made from clabber milk or buttermilk. Do this at noon and have whey lukewarm when yeast is added. Let stand 2 hours then thicken with flour, making a stiff batter.

Let this rise, set in a warm place, in the evening put

in as much water as you want to make bread, beat real well, put in a warm place, let set until morning, then add $\frac{1}{2}$ cup of sugar, 1 large cooking spoon of salt, 2 table-spoons of lard, and enough flour to make a soft dough, knead until smooth. Let rise twice, and then bake.

Brown Bread. No. 1.

1 cup brown sugar
 3 tablespoons molasses
 2 eggs
 pinch of salt
 4 teaspoons boiling water
 $\frac{1}{2}$ cup nuts
 1 cup buttermilk
 $1\frac{1}{2}$ cups graham flour
 1 cup wheat flour
 1 teaspoon soda
 1 cup raisins
 $\frac{1}{2}$ cup dates
 Steam 3 hours.

Brown Bread. No. 2

$2\frac{1}{2}$ cups buttermilk
 2 teaspoons soda
 1 teaspoon salt
 3 cups graham flour
 1 cup flour
 1 tablespoon sugar
 1 cup molasses
 1 cup raisins

Put in four baking powder cans well greased and floured, set in kettle of water and boil $2\frac{1}{2}$ hours. Then set in oven 20 minutes without lids.

Date Bread.

1 cup dates
 1 cup flour
 $1\frac{1}{2}$ cups graham flour
 $\frac{1}{4}$ cup sugar

- 1 teaspoon salt
- 4 teaspoons baking powder
- 1 cup milk
- 1 teaspoon melted butter

Soak fruit 30 minutes and drain. Mix sugar, flour, salt and baking powder. Add fruit and shortening. Put into greased pan. Allow to stand 20 or 25 minutes in warm place. Bake in moderate oven 1 hour.

Nut Bread.

- 1 cake compressed yeast
- 1 tablespoon sugar
- 1 cup milk scalded and cooled
- 3 cups flour

Crumble yeast in milk, add sugar and $1\frac{3}{4}$ cups flour. Let rise until light, add

- 1-3 cup sugar
- 2 tablespoons butter
- 1 white of egg
- $\frac{3}{4}$ cup of nuts

and the remaining flour. Let rise again and make into loaf.

Rolled Oats Bread.

- 2 cups rolled oats (packed down)
- 2 cups scalded sweet milk
- 1 cake compressed yeast
- $\frac{3}{4}$ cup sugar
- 2 cups lukewarm water
- about $11\frac{1}{2}$ cups flour
- 2 tablespoons shortening
- 1 tablespoon salt

Allow the 2 cups of oats to soak in the 2 cups of scalding milk for one-half hour. When cooled to lukewarm, add 1 cake of yeast, dissolved in 2 cups of lukewarm water. Add sugar next. Warm flour, make a nest in the center and pour mixture over in flour, stirring and gradually pulling in the flour from sides. When about two-thirds of the flour has been mixed in, add the melted

shortening and salt and continue to mix until all flour is used and dough is smooth and firm. Place dough in raiser, grease on top, cover and set aside to rise. When double in bulk, press it down. When trippled in volume the second time, make out into loaves, place in pans, grease on top and set away till nearly double in size. When loaves have nearly doubled in bulk, place in oven and bake. This bread should bake longer than plain bread. To be sure the bread is done, bake till the bread shrinks some from the pan.

Corn Bread.

2 eggs
 1½ cups sour milk
 3 tablespoons sugar
 1 teaspoon soda
 3 tablespoons melted shortening
 1 teaspoon salt
 2 cups corn meal
 1 cup flour
 1 teaspoon baking powder
 Beat all together and bake in well greased pan.

Sweet Milk Biscuits.

2 cups flour
 2 teaspoons baking powder
 ½ teaspoon salt
 3 scant tablespoons shortening
 1 scant cup sweet milk or part sweet cream

Sift flour, baking powder and salt, then add shortening cutting it into dry ingredients, add sweet milk, roll to desired thickness, cut out, brush over with melted butter and bake in quick oven.

Corn Bread.

2 eggs
 2 cups sour milk
 3 tablespoons sugar
 1 teaspoon soda
 2 teaspoons baking powder

Muffins.

- 2 teaspoons salt
- 2 cups corn meal
- 1 scant cup unsifted graham flour

Beat eggs light, to which add sour milk. Sift sugar, soda, baking powder, salt, and corn meal together and add. Next add the graham flour and beat all together. Bake in pone or in well greased corn stick pans.

Sour Milk Biscuits.

- 2½ cups flour
- 1 teaspoon salt
- 3 teaspoons baking powder
- ¼ teaspoon soda
- 3 tablespoons shortening
- 1 cup full sour milk

Sift flour, salt, baking powder, and soda together. Cut shortening in with spatula or mixing spoon. Add sour milk, stir briskly, roll on floured board to desired thickness. Cut in shapes, placing biscuits on pans so they do not touch. Bake in hot oven for about eight minutes. Biscuits may be brushed over top with melted butter or left without grease. If milk is very sour, it is sometimes necessary to add ½ teaspoonful of soda to one cup of milk instead of ¼ teaspoonful.

Bran Bread.

- 4 cups bran
- 2 cups white flour
- 2 cups sour milk
- 1 tablespoon soda
- ½ cup sugar
- Bake 1 hour.

Biscuits.

- 1 cup flour
- 1 level tablespoon lard
- pinch of salt
- 1 teaspoon baking powder
- ½ cup milk and water

Mush Rolls.

1 quart warm mush
 ½ cup butter or other shortening
 ½ cup sugar
 1 teaspoon salt

Mix thoroly and add 1 yeast cake previously well soaked. When well raised add flour to make a dough. Let rise and mold into rolls—two in one gem pan. Make in morning for supper or at night for breakfast. Bake about 40 minutes.

Muffins.

2 cups flour
 3 teaspoons baking powder
 1 tablespoon sugar
 ½ teaspoon salt
 1 cup milk
 2 eggs
 1 tablespoon shortening

Sift together flour, baking powder, sugar and salt, add milk, well beaten eggs and melted shortening; mix well. Half fill greased muffin tins, and bake in hot oven 20 or 25 minutes.

Peanut Bread.

½ cup sugar
 1 egg
 1 cup sweet milk
 2 heaping teaspoons baking powder
 1 cup nuts or
 2-3 cup peanut butter
 2½ cups flour
 Bake about 40 minutes.

Yeast.

1 quart fresh buttermilk placed on stove, let come to a boil, stir in corn meal to consistency of mush. Let this cool, stirring often, then add 1 teacup of soaked dry yeast, 1 tablespoon salt, and 1 tablespoon sugar. Let stand until light, then stir in enough meal to make cakes. Make cakes thin and let them dry.

Cakes and Icings

White Cake.

$\frac{1}{2}$ cup butter
 1 cup sugar
 $1\frac{3}{4}$ cups flour
 $1\frac{1}{4}$ teaspoons of baking powder
 whites of 3 eggs

Cream butter, add sugar, then milk, add sifted flour and baking powder, add the egg whites well beaten, add extract. Bake about 30 minutes.

White Cake.

$1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup butter
 1 cup water or milk
 3 cups of sifted Swansdown flour and Happy Hour
 Whites of 6 eggs
 1 teaspoon of vanilla
 2 heaping teaspoons baking powder

White Cake.

$1\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup butter
 2 teaspoons baking powder
 1 cup milk
 2 cups flour
 5 egg whites

Cream butter and sugar, add milk, add flour and baking powder, last the egg whites. Bake in moderate oven.

White Cake.

2 cups sugar
 $\frac{3}{4}$ cup of butter
 1 cup sweet milk
 6 egg whites, well beaten
 3 teaspoons baking powder
 3 cups flour

White Layer Cake.

1½ cups sugar
 ½ cup butter
 2 cups flour
 2 teaspoons baking powder
 1 cup cold water
 1 teaspoon vanilla
 4 egg whites

Cream butter and sugar together, sift baking powder and flour together 3 times, add 4 or 5 tablespoons of flour to creamed mixture, then cream, add the water and dry ingredients alternately, add extract, last fold in whites of eggs. Bake in layers.

White Cake.

½ cup butter
 1½ cups sugar
 1 cup water
 2½ cups pastry flour
 2 heaping teaspoons baking powder
 whites of 6 eggs

Cream butter, add sugar gradually and beat until white. Sift flour and baking powder together, beat the egg whites until fluffy. To the creamed butter and sugar add water, flour and baking powder. Beat mixture until smooth. Flavor and fold in egg whites.

White Cake.

1 cup butter
 2 cups sugar
 1 cup water
 3 cups Swans Down flour
 2½ teaspoons of baking powder
 whites of 8 eggs
 ½ teaspoon of vanilla
 1 teaspoon of lemon

Cream butter and sugar, add water; sift flour and baking powder together and add; add last beaten whites of eggs and flavoring.

White Cake.

1½ cups sugar
 ½ cup butter
 1 cup sweet milk
 2½ cups flour
 5 egg whites
 ½ cup flour with 4 teaspoons baking powder

White Cake.

½ cup butter
 1½ cups sugar
 1 cup water
 1 teaspoon vanilla
 3 cups flour
 4 level teaspoons baking powder
 5 egg whites
 Cream butter and sugar, add water and flour, saving
 ½ cup flour with baking powder until last. Do not beat
 after adding baking powder.

Fold in white of eggs and bake in a moderate oven.

Devil's Food Cake.

1 cup sugar
 ½ cup sugar
 1 cup buttermilk
 2 tablespoons cocoa or chocolate
 2 cups flour
 1 heaping teaspoon soda
 1 teaspoon vanilla

Devil's Food Cake.

2 cups sugar
 ½ cup butter
 Yolks of 4 eggs
 2 cups flour
 ½ cup cold water
 Pour ½ cup of boiling water over 1 cup grated
 chocolate
 2 teaspoons baking powder
 Add whites of eggs.

Layer Devil's Food Fruit Cake.

- 1 cup butter
- 1 cup granulated sugar
- 1 cup brown sugar
- ½ cup grated chocolate dissolved in ½ cup boiling water
- 1 cup sweet cream
- 1 cup molasses
- 4 cups flour
- 4 eggs
- 1 teaspoon cream tartar
- ½ teaspoon soda
- 1 teaspoon allspice, cloves, cinnamon and nutmeg
- 2 cups raisins
- 1 cup sliced citron
- 1 cup chopped nuts

Cream butter and sugar, add soda to chocolate after it has been dissolved in boiling water. Sift cream tartar and flour together. Dredge fruit in flour, also nut meats.

Use caramel filling.

Chocolate Cake.

- 2 cups sugar
- ½ cup butter
- 2 eggs
- ½ cup sour milk
- 1 teaspoon soda
- ½ cup cocoa
- 1 teaspoon vanilla
- 2 cups flour and a little more if needed

Disolve cocoa in ½ cup of hot water, let cool before using.

Disolve soda in 1 tablespoon of hot water, then add to sour milk.

Cream sugar and butter, add the well beaten eggs, then add ½ of milk and ½ of flour, mix thoroughly, add the remainder of milk and flour, add cocoa and vanilla.

Mahogany or Devil's Food Cake.

1½ cups sugar
 ½ cup butter
 1 cup milk
 1 teaspoon soda
 1 teaspoon vanilla
 3 eggs
 2 cups flour
 ½ cup chocolate
 2 teaspoons baking powder

Cream butter and sugar. Beat eggs and add to butter and sugar and beat together, add ½ of milk little at a time and beat. Take ½ cup of the milk and the chocolate, put on stove and let boil up good. Let cool some. Add soda and vanilla to the chocolate, then add to cake. Add flour. Bake in a moderate oven.

Apple Sauce Cake.

1 cup sugar
 2 cups flour
 ½ cup butter
 2 level teaspoons soda
 ½ cup chocolate
 1 teaspoon each of cloves, cinnamon and nutmeg
 1½ cup hot apple sauce unsweetened and quite dry
 1 cup raisins
 1 cup walnuts

Can't Fail White Layer Cake.

½ cup shortening
 2 cups flour
 1 cup sugar
 2 teaspoons baking powder
 ½ cup cold water
 Whites of 3 eggs
 1 teaspoon vanilla

Cream shortening and sugar together until very light; add water slowly, almost drop by drop, and beat constantly; stir in flour and baking powder which have

been sifted together twice; add flavoring; fold in egg whites which have been beaten stiff. Bake in greased pans in moderate oven 20 or 25 minutes, and put between layers and on top caramel icing.

Devil's Food.

2 cups light brown sugar
 ½ cup butter
 2 eggs
 ½ cup boiling water
 ½ cup sour milk
 2½ cups flour
 Flavor to taste
 1 teaspoon soda
 ½ cup grated chocolate

Cream butter and sugar, add well beaten eggs; dissolve soda in milk, dissolve chocolate in hot water and mix with milk; let cool then mix with butter and sugar and eggs; stir in flour and flavoring; beat well and bake in moderate oven.

Devil's Food Cake.

1 cup sugar
 1 cup sour milk
 ½ cup butter
 2 eggs
 2 cups flour
 6 tablespoons chocolate
 6 tablespoons hot water
 1 large teaspoon soda
 1 teaspoon baking powder
 Flavor with vanilla

Cream butter, sugar and egg yolks together. Mix soda with chocolate, add hot water, stirring all the time, add sour milk, add this mixture to sugar and butter and egg yolks, add flour and baking powder gradually and beat until smooth. Add flavoring, then fold in whites of eggs. Bake in layer or loaf.

Date Loaf.

1 pound of dates, seeded
 1 pound of English walnut meats
 1 cup flour
 pinch of salt
 1 cup sugar
 2 teaspoons baking powder
 1 teaspoon vanilla
 4 eggs

Beat eggs, then beat sugar into eggs, add vanilla, then flour, roll dates and nuts in a little flour and add last. Bake very slowly 1 hour.

Devil's Food Cake.

$\frac{1}{4}$ cake chocolate, melted in one-half cup hot water
 $\frac{1}{2}$ cup sour milk
 2 cups sugar
 2 eggs
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon soda
 $\frac{1}{2}$ cup butter
 $2\frac{1}{2}$ cups flour

Cream butter and sugar, add sour milk and soda and part of flour a little at a time, add eggs and beat, add rest of flour and baking powder, add chocolate and mix well. Bake in layers.

Spice Cake.

$1\frac{1}{2}$ cups of sugar
 $\frac{3}{4}$ cup of butter, scant
 3 whole eggs, beat whites separately
 1 cup of water
 1 even teaspoon of cloves
 $1\frac{1}{2}$ teaspoons of cinnamon
 1 teaspoon of allspice
 1 teaspoon nutmeg
 3 full cups of flour

2 teaspoons baking powder, sifted with the flour 3 times.

Angel Food Cake.

1 $\frac{1}{4}$ cups sugar
 1 teaspoon cream tartar
 1 cup sifted flour
 10 egg whites

When eggs are half beaten put in cream tartar, add sugar, then flour. Flavor with vanilla, pineapple and banana, $\frac{1}{4}$ teaspoon salt.

Cream Cake.

$\frac{1}{2}$ cup butter
 1 cup sugar
 yolks of 2 eggs, beaten very light
 1 $\frac{3}{4}$ cups sifted pastry flour
 whites of 2 eggs, beaten dry
 2 teaspoons baking powder
 $\frac{3}{4}$ cup cold water

Cream butter, add sugar, add yolks of eggs, add water, add flour sifted with baking powder. Mix thoroughly, add $\frac{1}{2}$ teaspoon lemon extract. Lastly fold in egg whites; bake in 2 or 3 layers and put together with powdered sugar filling.

Burnt Sugar Cake.

$\frac{1}{2}$ cup sugar, burnt
 1 $\frac{1}{2}$ cups sugar
 $\frac{1}{2}$ cup boiling water
 $\frac{3}{4}$ cup butter
 2 eggs
 1 cup cold water
 3 cups flour
 2 level teaspoons soda

To burnt sugar add boiling water and cook to thick syrup. Cream butter and sugar, add yolks of eggs and syrup. Sift flour and soda together; add cup of cold water, flavor with vanilla and last fold in egg whites. Bake in moderate oven.

Caramel Fruit Cake.

1½ cups brown sugar
 4 eggs
 ½ cup butter
 1 cup sour milk
 3 cups flour
 1 heaping teaspoon soda
 1 pound raisins
 1 tablespoon cinnamon
 1 teaspoon nutmeg
 1 teaspoon cloves
 pinch of salt
 Bake in layers.

Eggless Cake.

2 cups sugar
 1 teaspoon cinnamon
 ½ cup butter
 2 teaspoons soda
 2 cups water
 2 teaspoons cloves
 2 cups raisins
 1 teaspoon baking powder
 4 scant cups flour

Cook all together until boiling, except flour and baking powder. Remove from stove, let cool, add flour and baking powder.

Angel Food Cake.

11 eggs
 1 tumbler of flour
 1½ tumblers sugar
 1 teaspoon cream tartar

Take loaf cake pan and rub dry, but don't grease. Measure flour, sift 4 times and measure again. All that is left over the tumblerful omit. Add cream tartar and sift again. Measure sugar and sift 5 times. Beat egg whites until stiff, keep beating and add sugar gradually, then add flour. Flavor and bake 1 hour in slow oven.

Jam Cake.

1 cup sugar
 ¾ cup butter
 3 eggs
 1-3 cup jam
 ½ cup sour milk
 1 teaspoon soda
 2 cups flour

Spice Cake.

2 cups sugar
 2 eggs
 1 cup lard, scant
 1½ cups buttermilk
 1 big teaspoon soda
 1 teaspoon cinnamon
 1 teaspoon nutmeg
 1 cup raisins

Dissolve soda in milk, add 3 cups flour, add ½ teaspoon baking powder.

Delicious Cake.

2-3 cup butter
 2-3 cup milk
 2 cups flour
 2 cups sugar
 3 eggs
 2 teaspoons baking powder
 1 teaspoon vanilla

Beat the eggs separately. Mix thoroughly all dry ingredients, and then add wet. Beat well. Last fold in egg whites and bake in layers.

For filling take

1 cup sour cream
 1 cup sugar
 1 cup seeded raisins
 ¼ teaspoon vanilla

Cook until it reaches the thread stage and beat like fudge. Spread between the layers and on top.

Sunshine Cake.

1 $\frac{1}{4}$ cups sugar
 7 eggs
 $\frac{1}{2}$ cup water
 1 cup pastry flour
 pinch salt
 1 teaspoon cream tartar

Add water to sugar and boil until it forms a thread. Beat egg yolks until thick, then pour over them the hot syrup stirring all the time. Beat this mixture until cool. Add flour. Whip egg whites stiff and dry, add pinch of salt, add cream tartar, then cut them carefully into the cake.

Pour this mixture into an ungreased paper lined pan and bake 1 hour in a slow oven. Bake in Angel Food cake pan.

Spice Cake.

2 cups sugar
 $\frac{1}{2}$ cup butter
 2 cups buttermilk
 2 teaspoons soda
 1 cup raisins
 3 cups flour
 Salt and spice to suit taste.

Feather Cake.

$\frac{1}{4}$ cup butter
 2 $\frac{1}{2}$ cups Swans Down flour
 1 $\frac{1}{4}$ cups sugar
 2 teaspoons baking powder
 $\frac{1}{2}$ cup water
 4 eggs,
 flavor to taste

Sift flour once and then measure; add baking powder and sift 3 times; cream butter and sugar; add yolks which have been beaten to a stiff froth; add $\frac{1}{2}$ cup of flour then the rest of the flour with the stiffly beaten whites alternately.

Sunshine Cake.

2 cups sugar
 4 eggs, yolks and whites beaten separately
 1 cup boiling water
 2 cups Swans Down flour
 2 teaspoons baking powder

Bake in tube pan $\frac{3}{4}$ hour in very slow oven. Flavor to taste.

Lemon Cake.

$\frac{1}{2}$ cup butter
 1 cup sugar
 3 eggs
 2 cups flour
 1 cup sweet milk
 2 teaspoons baking powder
 Mix well and bake in hot oven in two layers.

Filling:

grated rind and juice of 1 lemon

1 cup sugar
 1 tablespoon flour
 1 egg
 1 tablespoon butter
 $\frac{1}{2}$ cup water

Boil till consistency of corn starch. Spread between layers and on top.

Devil's Food Cake.

2 cups sugar
 $\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup sweet milk
 2 eggs beaten separately
 $\frac{1}{2}$ cup butter
 2 $\frac{1}{2}$ cups Swans Down flour
 1 teaspoon soda
 3 tablespoons boiling water
 1 teaspoon vanilla

Cream butter and sugar together, add egg yolks, dis-

solve soda and cocoa in 3 tablespoons boiling water, add flour, little at a time, and mix thoroughly, adding $\frac{1}{2}$ milk at a time. Last fold in egg whites and add flavoring.

Fruit Cake.

- 1 cup butter
- 2 cups sugar
- 2 cups sour milk
- 7 eggs beaten separately
- 4 cups flour
- 1 level teaspoon baking powder
- 1 level teaspoon soda
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ginger
- 1 lb. raisins
- 1 lb. currants
- $\frac{1}{2}$ lb. citron
- 1 lb. dates
- $\frac{1}{2}$ lb. figs
- 1 cup nuts

Cream butter and sugar together, add eggs (yolks) and sour milk, flour, baking powder, spices and soda, that has been sifted; flour all fruit and add, also nuts and last fold in egg whites.

Bake in moderate oven. This makes 2 good sized cakes.

Mashed Potato Cake.

- 2 cups brown sugar
- 1 cup butter, creamed well
- 1 cup sweet milk
- $\frac{1}{2}$ cup mashed potatoes
- 1 cup chopped walnuts
- 2 teaspoons baking powder sifted with 2 cups flour
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon cloves
- 1 teaspoon nutmeg
- 4 eggs, beaten lightly
- $\frac{1}{2}$ square of melted chocolate

Strawberry Short Cake.

- 1 egg
- 1/2 cup sugar
- 2 tablespoons butter
- 1 cup sweet cream
- 1 1/2 cups flour
- 2 teaspoons baking powder

Beat eggs very light, add butter and sugar, cream all together, add cream, add flour and baking powder which have been sifted together. Bake in 2 layers.

Remove from oven and split and butter, spreading mashed strawberries between cake and serve with whipped or plain cream.

Fruit Cake.

- 1 package of raisins
- 1 teaspoon soda
- 1 cup water
- 1 1/2 cups sugar
- 2 tablespoons lard

Boil all together, when cold add 1/2 cup water, with 2 teaspoons baking powder dissolved and salt and spices.

Jelly Roll.

- 1 cup sifted pastry flour
- scant 1/2 teaspoon salt
- 2 teaspoons baking powder
- grated rind 1 lemon
- 2 eggs beaten light
- 1 cup sugar
- 1-3 cup hot milk
- 1 glass jelly
- powdered sugar

Beat the sugar into the eggs, add lemon rind, add flour which has been sifted with baking powder and salt, add milk last and bake in buttered dripping pan and turn out on damp cloth, spread with jelly and make into roll. Dredge the top with powdered sugar.

Hasty 1 Egg Cake.

1 egg
 1 cup sugar
 1 tablespoon butter
 ½ cup sweet milk
 1 teaspoon baking powder
 1 heaping cup flour

Velvet Sponge Cake.

1 cup sugar
 1 cup flour
 1 teaspoon baking powder
 a pinch salt
 ½ cup boiling water
 2 eggs

Beat eggs separately and lastly add beaten egg whites. Bake in moderate oven.

Quick Sponge Cake.

4 eggs
 2 cups sugar
 1 cup hot water
 2 cups flour
 1 teaspoon vanilla
 2 teaspoons baking powder

Beat eggs separately. Add sugar, add water and our, add egg whites and 2 teaspoons baking powder.

Nut Cake.

2 cups sugar
 1 cup butter
 3 cups flour
 1 cup cold water
 1½ cups kernels of hickory nuts
 whites of 4 eggs
 2 teaspoons baking powder

Cream butter and sugar, add the cup of water slowly. Dredge nut kernels in flour, add whites of eggs last.

Potato Chocolate Cake.

2 cups sugar
 4 eggs
 2-3 cup butter
 ½ cup sweet milk
 1 cup mashed potatoes
 ½ cup grated chocolate
 1 cup English walnuts (chopped)
 2½ cups flour
 2 teaspoons baking powder
 1 teaspoon each cloves, cinnamon and nutmeg

Cream butter, sugar and egg yolks, add chocolate, spices, mashed potatoes, milk, nuts, flour and baking powder, lastly egg whites, bake in loaf in moderate oven.

Pork Cake.

scant 1 pound fresh fat pork, ground
 1 pint hot coffee
 1 tablespoon soda
 2 pounds raisins, chopped
 1 pound dates
 2 heaping pints flour
 1 teaspoon cinnamon
 ½ teaspoon nutmeg
 ¼ teaspoon salt
 ½ cup black walnuts

Pour hot coffee over ground meat and mix in the remainder of the ingredients. Bake almost 2 hours in slow oven.

Devil's Food Cake.

½ cup of cocoa to ½ cup of water, add 2 level teaspoons of soda and let stand until rest is mixed.

1¾ cups sugar
 ¾ cup butter
 ¾ cup sour milk
 2½ cups Swans Down flour
 2 eggs, beaten separately
 This is fine.

Orange Cake.

1½ cups sugar
 2 cups flour
 ½ cup butter
 2 teaspoons baking powder
 4 eggs
 2 heaping tablespoons corn starch
 1 cup water
 1 teaspoon of orange extract
 a little orange coloring
 2 tablespoons water

Cream butter and sugar, add beaten yolks of eggs.

Sift flour, corn starch and baking powder together 4 times.

1 cup of water, whites of 4 eggs beaten lightly, add 2 tablespoons of water last.

One Egg Cake.

¼ cup butter
 1 cup sugar
 1 egg
 1 cup milk
 1¼ cups flour
 2 teaspoons baking powder
 1 teaspoon extract

Caramel Cake.

½ cup butter
 1½ cups sugar
 1 cup water
 2 cups flour
 yolks of 2 eggs
 2 teaspoons baking powder

Beat butter and sugar to a cream, add yolks, flour and water alternately, beat 5 minutes, add 1 teaspoon vanilla, 3 teaspoons of maple syrup or burnt sugar syrup, add 2 teaspoons of baking powder and the well beaten whites of 2 eggs.

Eggless Fruit Cake.

1 cup dark brown sugar
 1 cup water
 1-3 cup lard
 2 cups seeded raisins, chopped
 ½ cup dates
 1 teaspoon cinnamon
 1 teaspoon cloves
 ¼ teaspoon salt
 ¼ teaspoon nutmeg
 nuts if desired

Mix together, put on the stove and boil 3 minutes,
 then when cool add

½ teaspoon baking powder
 1 teaspoon soda dissolved in water
 2 cups flour, after sifting
 Bake in moderate oven.

White Cake.

3 cups flour
 2 teaspoons baking powder
 2 cups of sugar
 1 cup cold water
 4 egg whites

Sift flour, baking powder and sugar together twice.
 Put the unbeaten whites into cup and fill cup with butter,
 add to dry ingredients, add water and beat 10 or 15
 minutes.

Kiss Cake.

6 egg whites
 ½ teaspoon cream tartar
 2 cups sugar
 1 teaspoon vanilla
 1 tablespoon vinegar

Beat whites of eggs real stiff, add cream of tartar,
 when eggs are partly beaten; add sugar when eggs are
 beaten real stiff, add vanilla; vinegar added last. Bake un-
 til cake falls, in slightly greased pan. Fill fallen centers

with whipped cream to which is added cut marshmallows, fruit and nuts. Berries of any kind with whipped cream may be used.

Buttermilk Cake.

2 cups sugar
 2 cups buttermilk
 ½ cup butter
 3 cups flour
 2 cups of raisins
 2 teaspoons soda
 1 teaspoon of cinnamon
 ½ teaspoon of nutmeg
 ¼ teaspoon of allspice
 1 cup of nut meats, if preferred

Cream sugar and butter, add milk into which soda has been dissolved. Mix raisins, spices and nut meats into flour and add. Bake in slow oven. It is not necessary to use nuts unless you wish to.

Apple Sauce Cake.

2-3 cup melted lard
 1 cup of sugar
 1 cup of raisins
 1 cup of chopped nuts
 1½ cups hot apple sauce (unsweetened)
 2 cups flour (sometimes more)
 1 teaspoon cinnamon
 ¼ teaspoon salt
 ½ teaspoon cloves
 ½ teaspoon nutmeg
 2 teaspoons soda

Add hot apple sauce and soda last. Put soda in apple sauce. Bake 45 minutes.

Icings and Fillings

Chocolate Icing.

1 cup sugar
 ½ cup milk
 ½ cup chocolate
 butter size of walnut
 Boil five minutes.

Chocolate Filling.

1 egg yolk
 ¼ cup chocolate
 1 cup sugar
 ½ cup milk

Cook in double boiler until it will form a soft ball in cold water. Beat well and spread on cake.

Lemon Filling.

1 cup sugar
 1 egg
 1 tablespoon butter
 1 tablespoon of flour
 Grated rind and juice of 1 lemon.

Mocha Icing.

2 scant cups powdered sugar
 4 heaping teaspoons of cocoa
 1 heaping teaspoon of butter
 3½ tablespoons of hot coffee
 vanilla

Mix together until quite smooth.

Burnt Sugar Icing.

2 cups sugar
 1 cup cream and milk mixed
 1 tablespoon sugar browned in pan and add to milk and sugar. Boil until thick, when almost cool beat; if too thick add water or milk.

White Icing.

2 cups sugar
 ½ cup boiling water
 1 egg white
 ½ teaspoon vanilla
 ¼ teaspoon cream tartar

Boil sugar and water until it threads. Do not stir.

Partly beat the white of egg, add cream tartar, then finish beating. Add boiling sugar slowly.

Nuts or fruits can be added if liked.

Lemon Filling.

1 cup sugar
 2 eggs
 ½ ounce butter

Grated rind and juice of 1 lemon.

Simmer for 10 minutes and use when cool.

White Icing.

1¾ cups sugar
 9 tablespoons cold water
 2 egg whites

Boil sugar and water together until it threads. Pour over whites of eggs, then beat five minutes.

½ teaspoon flavoring

Cream Icing.

2 cups sugar
 1 cup sweet cream

Flavor to suit taste. Cook until it forms a soft ball in water. When cool beat until thick.

Chocolate Icing.

2 cups sugar
 1 cup sweet milk, part cream
 ½ cup cocoa
 butter the size of a walnut

Boil all together until it forms a soft ball in water.

Caramel Icing.

2 cups brown sugar.

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup sweet cream

Boil 5 minutes then beat till creamy. 1 teaspoon
vanilla. Place on cake.

Caramel Icing.

2 cups brown sugar

1 cup cream

$\frac{1}{2}$ cup butter

Cook until it forms a soft ball in water.

Caramel Filling.

2 cups of light brown sugar

$\frac{1}{2}$ cup water

Cook until a ball is formed when tried in cold water.
Pour over $\frac{1}{2}$ tablespoon of butter and 3 tablespoons of
sweet cream. Beat until ready to spread. If too stiff
add more cream. Flavor with vanilla.

Caramel Icing.

1 cup sugar

$\frac{1}{2}$ cup cream

1 tablespoon burnt sugar

$\frac{1}{2}$ teaspoon vanilla

Let sugar and cream boil, then add burnt sugar, let
cook until thick. Take from stove and beat until very
creamy; add flavoring and spread on cake. If it becomes
too thick add a little cream.

Walnut meats can be added if desired.

Chocolate Icing.

5 tablespoons chocolate

1 egg

1 cup of sugar

$\frac{1}{2}$ cup cream

Cook until it bubbles.

Caramel Icing.

2 cups of sugar browned

1 cup of cream

$\frac{1}{2}$ cup butter

Cook until it forms a soft ball in water.

White Icing.

2 cups sugar

$\frac{1}{2}$ cup cold water

whites of 2 eggs

Let sugar and water boil a few minutes, then add 7 tablespoons to the stiffly beaten whites of 2 eggs beating well until mixed. Put remainder of syrup on stove and cook until it spins a thread, add to the whites beating until it is cold, add vanilla and spread on cake.

Raisin Icing.

2 egg whites beaten stiff.

1 cup of sugar

$\frac{1}{2}$ cup water

$\frac{1}{2}$ cup raisins

Boil sugar and water till threads. Pour over beaten whites and beat.

Cookies

Chess Cakes.

Make a rich pie crust and line tart pans.

Filling for same:

1½ cups of sugar

½ cup of butter

3 eggs

½ cup of sweet milk

1 cup of raisins

a handful of flour mixed with raisins

Mix all together, place in tart pans in a moderate oven. Take from pans, frost with whites of eggs beaten to a stiff froth and 2 tablespoons sugar.

Return to oven and brown.

Sugar Cookies.

2 cups sugar

½ cup butter and lard mixed

1 cup sour cream

1 teaspoon soda

1 teaspoon baking powder

1 teaspoon lemon extract

1 teaspoon vanilla

3 eggs

Cream butter and sugar, then add sour cream with soda dissolved in it, add eggs well beaten, add flour, baking powder and extracts. Roll and sprinkle with sugar before putting in oven to bake.

Cream Puffs.

1 cup flour

1 cup boiling water

½ cup butter

pinch salt

4 eggs

Put the water and butter on to boil, add flour and

stir quickly until mixture sticks together and leaves sides of pans. Remove from fire, cool and add one egg at a time beating all the while. After adding last egg beat vigorously for 5 minutes. Drop by tablespoons on greased tins, leaving a space between each puff. Bake in a moderate oven for twenty-five minutes. Fill with cream filling.

Filling:

1 pint sweet milk

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup sugar

2 tablespoons corn starch

Cook until done. Cool and spread between split layers.

Fruit Bars.

1 cup dates (cut up)

1 cup nuts

$1\frac{1}{4}$ cups flour

1 cup brown sugar

2 eggs

5 tablespoons buttermilk

$\frac{1}{2}$ teaspoon baking powder

pinch salt

Butter pan and put oil paper in. Have a moderate oven and bake 25 or 30 minutes, after slightly cool, cut in bars and roll in powdered sugar.

Caramel Cookies.

4 cups brown sugar

4 eggs

1 cup lard

5 cups flour, measured after sifting

1 cup chopped nuts

1 teaspoon of soda

1 teaspoon cream tartar

Knead as you would bread, then mould into three long loaves, let stand until morning, then cut about $\frac{1}{4}$ inch thick. Bake in slow oven.

“Cry Babies.”

1 cup sugar
 1 cup molasses
 1 cup shortening
 2 eggs
 2 teaspoons of cinnamon
 2 teaspoons of ginger
 2 level teaspoons of soda dissolved in 1 cup of hot
 coffee
 1 cup raisins
 1 cup of nuts
 pinch of salt
 5 cups of flour
 Drop by spoon and bake.

Ginger Cookies.

1 cup sugar
 1 cup shortening
 1 cup sorghum molasses
 ½ cup cold water
 2 teaspoons soda
 1 teaspoon ginger
 pinch of salt
 enough flour to make a thin dough

Ginger Cookies.

3 cups sugar
 1½ cups lard
 1 cup molasses
 1 cup sour milk
 3 eggs
 2 teaspoons soda
 1 tablespoon cinnamon
 1 tablespoon cloves
 1 tablespoon ginger

Mix sugar and lard, add molasses and well beaten eggs, cinnamon, cloves and ginger. Dissolve soda in sour milk, add to above and mix with flour to make soft dough.

Rocks.

1½ cups of sugar
 ½ cup of butter
 4 teaspoons hot water
 1 teaspoon of soda
 3 eggs
 3 cups flour
 1 tablespoon cinnamon and nutmeg mixed
 1 cup nuts
 1½ cups raisins
 pinch of salt
 Bake in moderate oven

Drop Cookies.

2 cups sugar
 1 cup lard and butter mixed
 2 eggs
 1 cup sour milk
 3 cups rolled oats
 3 cups flour
 1 tablespoon soda
 1 teaspoon cinnamon
 1 teaspoon cloves
 1 teaspoon cocoa
 1 teaspoon vanilla
 1 cup raisins
 1 cup cocoanut

Date Nut Bars.

1 pound of dates cut fine
 1 cup nuts
 3 eggs, beaten separately
 1 cup sugar
 1½ cups flour
 3 teaspoons baking powder
 1 teaspoon vanilla

Mix in order given. Put in square pans and bake, cutting immediately. When cool put in bag of powdered sugar and shake.

Oatmeal Cookies.

1 cup sugar
 1 cup shortening
 2 eggs
 1 cup raisins or currants
 2 cups oatmeal
 2 cups flour
 1 scant teaspoon soda in 4 tablespoons milk
 1 heaping teaspoon cinnamon
 pinch of salt
 1 teaspoon vanilla
 Bake in greased pans.

Oatmeal Fruit Cookies.

2 cups sugar
 1 cup lard and butter mixed
 3 to 5 eggs
 1 cup sour cream
 1 tablespoon soda
 3 cups rolled oats
 3 cups flour
 2 teaspoons cocoa
 2 teaspoons cinnamon
 ½ teaspoon cloves
 ½ teaspoon nutmeg
 1 pound raisins
 ¼ pound cocoanut or 1 cup English walnuts

Ginger Cookies.

2 cups sugar
 1 cup molasses (sorghum best)
 1 cup sour cream
 1 cup shortening
 2 eggs
 1 tablespoon ginger
 3½ teaspoons soda dissolved in cream
 pinch of salt
 Make a soft dough, roll and bake in quick oven.

Oatmeal Cookies.

2 cups sugar
 1 cup butter
 3 cups flour
 4 eggs
 4 cups rolled oats
 1 cup hot water
 1 box raisins
 1 teaspoon soda
 1 teaspoon cinnamon
 2 teaspoons baking powder

Dissolve soda in hot water, then mix all together and drop from a spoon into a greased pan.

Fruit Cookies.

1 cup sugar
 $\frac{3}{4}$ cup butter
 1 cup milk
 3 cups flour
 3 eggs
 2 teaspoons baking powder
 Second part:
 $\frac{1}{2}$ cake chocolate
 1 cup sugar
 $\frac{1}{2}$ cup sweet milk
 1 egg
 1 cup each of raisins, dates and nuts

Boil until thick, then add to first part. Mix all ingredients well. Bake in moderate oven.

Drop Doughnuts.

Beat together 3 eggs and 1 cup sugar, add 1 pint of sweet milk, 1 tablespoon melted butter, $\frac{1}{2}$ teaspoon nutmeg, 2 teaspoons baking powder, a pinch salt. Mix in enough flour to permit the spoon to stand upright in the mixture. Beat mixture until very light, drop from a spoon into boiling hot fat and allow to brown quickly.

Health Cookies.

- 1 cup shortening
- 1 cup sugar
- 2 eggs
- 4 tablespoons sweet or sour milk
- 2½ cups rolled oats
- 2½ cups flour
- ¼ teaspoon salt
- 1 teaspoon soda
- 1 teaspoon nutmeg
- ½ cup raisins
- ½ cup chopped nuts

Cream shortening and sugar together. Add eggs and recream. Add rolled oats and mix all together. Sift flour, cinnamon, soda, salt and nutmeg together and add alternately to creamed mixture with milk. Roll on floured board as thin as can be handled, cut in desired shapes and bake in moderately heated oven. If sugar coated cookies are wanted, sprinkle sugar on dough while rolling. These cookies keep well and are better with age.

Drop Cookies.

- 1½ cups sugar
- ½ cup butter
- 2 eggs
- ½ teaspoon cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon cloves
- ¼ square baker chocolate
- ½ teaspoon soda
- 1 cup sour milk
- 1 cup chopped raisins
- 1 cup English walnuts
- 1 large teaspoon baking powder
- flour to make a stiff batter

Cream sugar and butter, add well beaten eggs, add spices, dissolve soda in 1 tablespoon of boiling water, dissolve chocolate in 2 tablespoons of boiling water, then

add to other ingredients, sift baking powder and flour together, soak raisins in water, add raisins and English walnuts, make a stiff batter and drop in well greased pans not too close together.

Dropped Hermit Cookies.

1 cup butter
 1½ cups brown sugar
 1 1-3 cups flour
 3 eggs
 1 cup raisins, chopped
 1 cup walnuts
 1 teaspoon each cinnamon, salt, cloves, and one of soda in hot water.

Cream butter and sugar, then add other ingredients. Drop by spoonfuls in buttered pan.

Kiss Cakes.

whites 4 eggs, beaten stiff
 1 cup granulated sugar, added gradually while the egg whites are being beaten
 1 teaspoon vinegar
 ½ teaspoon vanilla
 ¼ teaspoon baking powder

Drop on oil paper, on inverted pan, making an indentation in center of each to hold ice cream when served. Bake in slow oven about 40 minutes. This will make about 12 cakes somewhat smaller than a small size saucer

Soft Ginger Bread.

1 cup sugar
 2 cups molasses
 ½ cup butter
 2 eggs
 3 cups flour
 1 cup sour cream
 2 teaspoon soda
 ¼ teaspoon salt
 2 teaspoons of ginger

Chocolate Cookies.

1 $\frac{1}{4}$ cups sugar
 1 $\frac{1}{2}$ cup butter or lard
 2 squares chocolate
 2 cups flour
 1 cup each nuts and raisins
 1 egg
 1 $\frac{1}{2}$ teaspoon salt
 1 $\frac{1}{2}$ cup milk
 2 teaspoons baking powder
 1 teaspoon vanilla

Cream butter and sugar, add milk and well beaten egg. Add melted chocolate, nuts and raisins, and then flour with baking powder and salt. Drop from a teaspoon on greased pans to bake.

Fruit and Oats Cookies.

1 $\frac{1}{2}$ cups sugar
 3 $\frac{1}{4}$ cup butter and lard
 3 eggs
 1 cup raisins
 1 cup currants
 1 cup rolled oats
 1 teaspoon soda
 1 teaspoon baking powder
 1 $\frac{1}{2}$ teaspoon each ginger, nutmeg, cinnamon
 1 $\frac{1}{2}$ cup sour milk

Cream sugar and butter, beat eggs well. Dissolve soda in sour milk. Add rest of ingredients and flour to make dough firm enough to roll.

Doughnuts.

1 cup sugar
 1 cup sweet milk
 2 tablespoons butter
 1 egg
 1 teaspoon baking powder
 flavor to taste

Nut Cookies.

2 cups brown sugar
 2-3 cup butter
 1 cup sweet milk
 1 cup nut meats
 1 cup raisins
 1 teaspoon cinnamon
 $\frac{1}{4}$ teaspoon cloves
 1 teaspoon vanilla
 2 teaspoons baking powder
 enough flour to make a stiff dough
 Drop in buttered pan and bake 20 minutes.

Soft Ginger Bread.

1 cup molasses
 1 cup sugar
 1 cup butter or lard
 4 cups flour
 1 cup buttermilk
 4 eggs
 1 tablespoon cinnamon
 1 teaspoon soda
 1 teaspoon ginger
 1 cup raisins
 Bake in slow oven.

Doughnuts.

1 cup sugar
 1 cup sweet milk
 3 2-3 cups flour
 2 eggs
 2 teaspoons butter
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon nutmeg
 1 teaspoon vanilla
 Fry in hot fat. 1 teaspoon vinegar to each 2 pounds
 of fat to keep from soaking.

Doughnuts.

1 cup sugar
 1 cup sweet milk
 1 egg beaten well
 $\frac{1}{4}$ teaspoon salt
 1 tablespoon butter
 $\frac{1}{2}$ teaspoon vanilla
 2 teaspoons baking powder
 enough flour to handle
 Fry in hot lard.

Doughnuts.

One cup sugar, one cup milk,
 Two eggs beaten fine as silk;
 Salt and nutmeg (lemon will do),
 Of baking powder, teaspoons two;
 Lightly stir the flour in,
 Roll on pie board, not too thin,
 Cut in diamonds, twists or rings,
 Drop with care, the doughy things,
 Into fat that briskly swells
 Evenly the spongy cells;
 Watch with care the time for turning
 Fry them brown, just short of burning,
 Roll in sugar, serve when cool,
 Price a quarter for this rule.

Doughnuts.

1 cup sugar
 1 cup milk
 2 eggs
 $\frac{1}{4}$ teaspoon salt
 1 tablespoon lard
 1 teaspoon soda
 1 teaspoon baking powder
 nutmeg to taste
 flour to make soft dough

Beat egg, add sugar, melted lard and sour milk into which soda has been stirred. Add grated nutmeg and salt.

Sift baking powder with flour and mix to make a soft dough. Knead lightly, roll out, cut and fry in deep hot fat. Dust with powdered or granulated sugar.

Doughnuts.

- 5 potatoes size of an egg
- 1 tablespoon butter
- 1½ cups sugar
- 1 cup sweet milk
- 1 teaspoon salt
- 3 eggs
- 4 heaping teaspoons baking powder
- 1 teaspoon of nutmeg

Cream potatoes and butter, add sugar, beaten eggs, stir in milk and nutmeg, salt, flour and baking powder, which have been sifted together and enough additional flour to make a dough stiff enough to roll. Roll on floured board ¼ inch thick and fry in fat hot enough to brown a piece of bread in 60 seconds.

Filled Cookies.

- 1 cup sugar
- 1 egg
- pinch salt
- 2½ cups pastry flour
- ½ cup butter
- ½ cup sour milk
- 1 scant teaspoon soda
- 1 teaspoon baking powder
- Roll thin.
- Filling for filled cookies:
- ½ cup sugar
- 1 cup raisins or figs, ground
- 4 tablespoons water
- juice ½ lemon
- Cook and spread when cold.

Doughnuts.

2 eggs
 1 cup sweet milk
 1 cup sugar
 4 teaspoons baking powder

Raised Doughnuts.

Cake Fleischmann's yeast
 1 $\frac{1}{4}$ cups milk, scalded—cooled
 1 tablespoon sugar
 4 $\frac{1}{2}$ cups sifted flour
 $\frac{1}{2}$ cup sugar
 3 tablespoons butter
 $\frac{1}{4}$ teaspoon cinnamon
 1 egg
 $\frac{1}{4}$ teaspoon salt

Dissolve yeast and 1 teaspoonful sugar in luke warm liquid, add 1 $\frac{1}{2}$ cups flour and beat well, cover and set aside to raise in warm place 1 hour.

Add to this mixture sugar and butter creamed, cinnamon, egg well beaten, the remainder of flour to make a soft dough. Knead lightly.

Place in greased bowl, cover, allow to rise until again its size. When light turn on floured board and roll to 1-3 inch in thickness. Cut with doughnut cutter, place on floured board and let rise again until light. Drop into hot fat with side uppermost which has been next to the board. When raising keep in a warmer place than for bread.

Puddings

Plum Pudding.

$\frac{1}{2}$ pound chopped suet
 $\frac{1}{2}$ pound sugar
 $\frac{1}{2}$ pound raisins
 $\frac{3}{4}$ pound currents
 $\frac{1}{2}$ pound citron
 5 eggs
 $\frac{1}{2}$ pint sweet milk
 2 tablespoons molasses
 1 teaspoon each of cinnamon, cloves, allspice
 $\frac{1}{2}$ teaspoon salt
 flour to make stiff batter
 Steam 4 hours

Dark Pudding.

1 cup molasses
 $\frac{1}{2}$ cup melted butter
 1 cup raisins
 2 cups flour
 1 cooking-spoon dark brown sugar
 1 teaspoon soda
 1-3 cup milk
 1 pinch allspice
 Mix together and steam 2 hours

Suet Pudding.

1 cup suet, chopped fine
 1 cup sweet milk
 1 cup molasses
 $1\frac{1}{2}$ cups raisins
 $\frac{1}{2}$ cup nuts
 $2\frac{1}{2}$ cups flour
 $\frac{1}{2}$ teaspoon soda
 Salt and spices to suit taste
 Steam 2 hours

Marshmallow Pudding.

$\frac{1}{4}$ pound of almonds chopped
 $\frac{1}{2}$ pound of marshmallows, cut each in 4 pieces
 $\frac{1}{2}$ pint whipped cream

Stir in almonds and marshmallows, set away to cool; when served place cherries on top.

Canton Marshmallow Dessert.

2 cups whipped cream
 $\frac{1}{2}$ pound marshmallows, diced
 1 cup pineapple
 1 cup nuts

Mix and let stand in ice chest for an hour or more. Serve in sherbet glasses.

Suet Pudding.

1 cup chopped suet
 1 cup molasses
 1 cup sour milk
 3 cups flour
 1 cup raisins
 1 teaspoon soda
 $\frac{1}{2}$ teaspoon each cloves, allspice and cinnamon
 salt

Mix suet, molasses and sour milk into which soda has been stirred. Sift together the flour, salt and spices and add, then stir in the raisins. Turn into a greased mold. Steam 3 hours.

Steamed Pudding.

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup syrup
 $\frac{1}{2}$ cup hot water
 1 level teaspoon soda
 $\frac{1}{2}$ cup nuts

Flour to make dough a little stiffer than for pan cakes. Steam for 2 to 2 $\frac{1}{2}$ hours. Serve with sauce.

Charlotte Russe.

- 1 pint ground pineapple
- 1 cup chopped English walnuts
- 1 cup sugar
- 1 package gelatine
- 4 yolks of eggs
- ½ cup water
- 1 pint of cream
- 1 teaspoon vanilla

Drain all juice from the pineapple, then line pan with the pineapple and sprinkle with the English walnuts. Beat the yolks of eggs lightly with the sugar. Dissolve the gelatine in the water, add juice of pineapple and gelatine to yolks of eggs. Whip the cream and add mixture to the cream and pour it over the pineapple and nuts and let it harden.

Imperial Nut Pudding.

- 2 cups of flour
 - ½ teaspoon of salt
 - 2 eggs
 - 2 teaspoon of baking powder
 - ½ cup of sugar
 - 1 cup of milk
 - 2 tablespoons of melted butter
 - 1 cup of English walnuts
 - 1 cup of raisins
- Steam 2 hours.

Date Pudding.

- 1 cup nuts
- 1 cup dates
- 1 tablespoon flour
- 1 teaspoon baking powder
- 1¼ cups milk

Put in high pan, bake in oven ½ hour. Stir down when it foams up. Serve with whipped cream.

Cottage Pudding.

- 1-3 cup butter
- 2-3 cup sugar
- 1 egg
- 1 cup sour milk
- 1 $\frac{3}{4}$ cups flour
- 2 teaspoons baking powder
- $\frac{1}{4}$ teaspoon soda
- $\frac{1}{4}$ teaspoon salt
- 1 teaspoon vanilla

Cream butter, sugar and egg together; sift flour, baking powder, soda, salt together and add to cream mixture alternately with sour cream; add vanilla and beat hard; place dough in greased pan. Serve hot with lemon sauce.

Carrot Pudding.

- 1 cup carrots
 - 1 cup apples
 - 1 cup potatoes. These are to be raw and to be ground up in food chopper
 - 1 cup sugar
 - 1 cup flour
 - $\frac{1}{2}$ cup butter or 1 cup suet with 1 teaspoon of salt
 - 1 cup raisins
 - 1 teaspoon cinnamon
 - 1 teaspoon soda
- Steam 3 hours. Then set in oven 10 minutes to dry.

Tapioca Pudding.

- 2 eggs
- 1 quart of milk
- $\frac{1}{2}$ cup sugar
- 2 tablespoons minute tapioca
- 1 small can shredded pineapple

Stir the tapioca into the milk and cook 15 minutes in a double boiler, stirring occasionally. Beat up the eggs and add sugar. Slowly add this to the milk and tapioca and cook about 15 minutes longer. Remove

from fire and add pineapple. In place of the pineapples it may be flavored with lemon. Serve cold with whipped cream.

Dip for Pudding.

1 cup powdered sugar
1 egg
1 tablespoon melted butter
vanilla

Beat all together add 1 cup of whipped cream.

Corn Starch Pudding.

White part—
2 cups of milk
 $\frac{1}{2}$ cup sugar
2 tablespoons corn starch
flavor

Cook and beat in whites of two eggs after removing from the stove.

Yellow part—
2 cups of milk
2 egg yolks
 $\frac{1}{2}$ cup of sugar
1 tablespoon of butter
1 heaping teaspoon of corn starch

Put white around yellow part. Use pudding sauce or whipped cream.

Fig or Date Pudding.

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup sour milk
 $1\frac{1}{2}$ cups flour
pinch of salt
 $\frac{1}{2}$ teaspoon soda sifted in
 $\frac{3}{4}$ cup ground figs or dates
 $\frac{1}{2}$ cup butter
1 egg

Steam 2 hours in greased pan. Keep up an even boil for the cooking. Don't remove lid.

Marshmallow Pudding.

3 egg whites, beaten very stiff

1 cup sugar

2 teaspoons of Knox Gelatin dissolved in $\frac{1}{2}$ cup hot water

Beat five minutes, mix in some kind of fruit or serve with whipped cream.

Pineapple Fluff.

1 cup pineapple chopped

$\frac{1}{2}$ cup chopped nuts

1 cup cream, whipped

$\frac{1}{4}$ pound marshmallows

Cut marshmallows in quarters, mix with nuts and pineapple and add whipped cream.

Pineapple Sponge.

Boil 1 pint sugar and 1 pint water five minutes. Soak 1 box Knox No. 3 in 1 cup cold water 5 minutes. 15 cent can shredded pineapple. Add syrup to the pineapple. When it begins to jell, add $\frac{1}{2}$ pint whipped cream beaten real stiff and beat until smooth. The whites of 2 eggs beaten stiff may be used in place of whipped cream.

Maple Sponge.

1 envelope Knox Sparkling Gelatin

1 $\frac{1}{2}$ cups cold water

2 cups brown or maple sugar

$\frac{1}{2}$ cup hot water

whites of 2 eggs

1 cup chopped nut meats

Soak gelatine in cold water five minutes. Put sugar and hot water in saucepan, bring to boiling point and let boil ten minutes. Pour syrup gradually on soaked gelatine. Cool, and when nearly set, add whites of eggs beaten until stiff, and nut meats. Turn into mold, first dipped in cold water, and chill. Serve with custard made of yolks of eggs, sugar, a few grains of salt, milk, and flavoring.

Tapicoa Date Pudding.

- 1 cup pearl tapicoa
- 5 cups water
- 1 cup sugar
- ½ teaspoon salt
- 1 teaspoon vanilla
- ½ cup dates cut in small pieces

Soak tapicoa in three cups cold water 1 hour. Add 2 cups of water, 1 cup sugar, salt and dates. You may use other fruit.

Chocolate Bread Pudding.

- 2 cups stale bread crumbs
- 4 cups scalded milk
- 2-3 cup sugar
- 2 squares Bakers chocolate
- ¼ teaspoon salt
- 1 teaspoon vanilla
- 2 eggs

Soak bread 20 minutes in milk, melt chocolate in sauce pan over hot water and enough milk to make thin enough. Add bread, milk, salt and eggs slightly beaten and put in pudding pan. Bake 1 hour.

Sauce for above pudding:

- ½ cup butter
- 1 cup powdered sugar
- ½ teaspoon vanilla and lemon

Fruited Rice Fluff.

Wash 1-3 cup of rice and cook until tender in a cup of scalded milk with 1 teaspoon salt.

Soak 1 envelope of Knox gelatine in ½ cup cold water 5 minutes and dissolve in ¼ cup boiling milk. Add 1 cup sugar, strain into cooked rice. Chop fine ¼ cup maraschino cherries. Add cherries with 1 teaspoon vanilla. Whip 1 pint of cream until stiff. When mixture is cold, fold in half of cream, turn into mold. Remove from mold, garnish with remaining cream, sweetened, and ¼ cup of cherries.

Pink Chiffon.

1 pint of cream, whipped, add 2 heaping tablespoons of Knox Gelatine after it has been dissolved in 1-3 cup of warm water. Add 1 cup of diced pineapple, 1 teaspoon fruit coloring, 1 cup nuts.

Ginger Pudding.

1 egg
 ½ teacup buttermilk
 2-3 cup sorghum
 1-3 cup sugar
 1 teaspoon ginger

Make soft dough, not quite as stiff as cake. Bake in a moderate oven. Cut in squares and serve with whipped cream.

Chocolate Pudding.

2 tablespoons chocolate
 yolks of 4 eggs
 1 cup sugar
 1 quart milk
 1 whole egg
 2 tablespoons corn starch

Cook until it thickens, beat whites of eggs and put on top, put in oven to brown. Serve with cream, if preferred.

Lemon Sponge or Snow Pudding.

½ envelope Knox Sparkling Gelatine
 ¼ cup cold water
 1 cup boiling water
 ¾ cup sugar
 ¼ cup lemon juice
 whites of 2 eggs

Soak gelatine in cold water five minutes, dissolve in boiling water, add sugar, lemon juice and grated rind of one lemon, strain, and set aside: occasionally stir mixture, and when quite thick, beat with wire spoon or whisk until frothy; add whites of eggs beaten stiff, and continue beat-

ing until stiff enough to hold its shape. Pile by spoonfuls on glass dish. Chill and serve with boiled custard. A very attractive dish may be prepared by coloring half the mixture red.

Chocolate Plum Pudding.

1 envelope Knox Sparkling Gelatine
 $\frac{3}{4}$ cup cold water
 1 cup sugar
 $\frac{1}{2}$ teaspoonful vanilla
 1 cup seeded raisins
 $\frac{1}{2}$ cup dates or figs, if desired
 $\frac{1}{4}$ cup sliced citron or nuts, as preferred
 $\frac{1}{2}$ cup currants
 $1\frac{1}{2}$ squares chocolate
 1 pint milk
 pinch salt

Soak gelatine in cold water five minutes. Put milk in double boiler, add melted chocolate, and when scalding point is reached add sugar, salt and soaked gelatine. Remove from fire and when mixture begins to thicken add vanilla, fruit and nut meats. Turn into mold, first dipped in cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened, and flavored with vanilla.

Cherry Roll.

$1\frac{1}{2}$ cups flour
 1 tablespoon sugar
 pinch of salt
 1 tablespoon butter
 2 teaspoons baking powder

Mix as for biscuits and roll out and cover with cherries. Then drop dots of butter over cherries and sweeten. Roll up and cut in slices. Have ready the juice of cherries in pan to which has been added sugar, flour, butter and water to make the amount needed. While this is boiling hot, drop slices in and bake in moderate oven.

Apple Roll.

2 cups flour
 4 tablespoons sugar
 2 teaspoons baking powder
 ½ teaspoon salt
 5 tablespoons shortening
 2-3 cup sweet milk

Sift dry ingredients, then cut in the shortening, add the milk, stirring all together. Roll dough on board about ¼ of an inch thick, keeping dough in oblong shape, spread with melted butter, then a generous layer of finely chopped apples and sugar. Sprinkle cinnamon over this and roll as tightly as can in long roll. Cut slices about 2 inches thick and place in greased pan. Keep slices close together. On top of each slice place 1-3 of an apple. Bake in oven until apples on top are brown. Serve hot with rich sauce.

Blackberry Roly Poly.

1 quart blackberries
 ½ cup water
 1½ cups sugar
 3 cups sifted flour
 3 teaspoons baking powder
 ½ cup shortening
 beaten yolk of 1 egg
 milk or water as needed
 beaten white of 1 egg
 ½ teaspoon salt

Cook the berries with the water, then press thru sieve. To the pulp add the sugar and let simmer until well reduced. Keep a part hot for sauce and cool the rest. Sift together the flour, baking powder and salt; work in the shortening, then mix to a dough with milk or water added to the beaten egg yolk. Knead slightly and roll into a sheet ¼ inch thick. Cut in pieces longer than wide, spread with the cold blackberry mixture and roll. Brush the top of each with egg white and dredge thickly with sugar. Bake about half an hour. Serve hot with blackberry sauce.

Rice Pudding (Chocolate).

1 quart milk (scalded)
 3 ounces grated chocolate
 1 cup hot cooked rice
 1 cup sugar
 4 egg yolks

Bake. Spread top with beaten whites and brown.

Steamed Pudding.

1 cup molasses
 1 cup sugar
 2½ cups flour
 1 teaspoon soda
 1 cup butter
 1 cup sour milk
 4 eggs
 flavor with nutmeg

Mix butter and sugar to cream, add eggs well beaten, then molasses, then nutmeg, flour, sour milk; lastly soda dissolved in small amount of boiling water. Steam 3 hours.

Sauce for same:

Cream 1 cup of sugar and ½ cup butter together, put 1½ cups water in a pan, when it boils thicken with flour to the consistency of cream, take from fire and stir rapidly into sugar and butter. Flavor to taste.

Snow Pudding.

Dissolve a package of Lemon Jell-O in a pint of boiling water. When cold and still liquid whip with an egg-beater to consistency of whipped cream. Let stand till firm and then pile it by spoonfuls into sherbet glasses and serve with egg custard.

The "Plain" Jell-O Dessert.

Dissolve one package of Jell-O, any flavor, in a pint of boiling water. Pour into a mould and put in a cold place to harden. When set turn out on a plate.

Be sure to use Jell-O, with the name Jell-O in big, red letters on the package.

Caramel Pudding.

1 tablespoon of butter
1 pint of milk
2-3 cup sugar
3 tablespoons corn starch
1 egg
vanilla to flavor

Brown the sugar, add the milk and egg and corn starch. Cook in double boiler. Serve with cream.

How to Whip Jell-O.

If you have never whipped Jell-O and know nothing about the process, you will be glad to know that it is as simple a matter as whipping thick cream. Begin to whip the jelly while it is still liquid—cold but not yet congealing—and whip till it is of the consistency of thick whipped cream. Use a Dover egg-beater and keep the Jell-O cold while whipping by setting the dish in cracked ice, ice water or very cold water. A tin or aluminum quart measure is an ideal utensil for the purpose. Its depth prevents spattering, and tin and aluminum admit quickly the chill of the ice or cold water. Add cream or whatever else goes into the dessert after—not before—whipping the Jell-O. The whipping process more than doubles the quantity of plain Jell-O, so that when whipped one package of Jell-O serves twelve persons instead of six.

Pies

Caramel Pie.

1 cup dark brown sugar
 1½ cups boiling water
 1 egg
 2 rounding tablespoons flour
 ½ teaspoon vanilla

Thoroughly mix the flour and sugar. Add to this the water, place in a double boiler over the fire and stir until mixture thickens.

Drop in this the whole egg, beating vigorously until thoroughly mixed. Cook a few minutes longer, remove from fire and add flavoring.

Pour into baked crust.

Spread with the beaten egg whites to which 2 tablespoons sugar has been added. Brown in oven.

Cocoanut Pie.

½ cup sugar
 2 tablespoons flour
 1 pint milk
 2 eggs
 ½ cup cocoanut

Cook well and fill crust after baking. Beat white and sprinkle with cocoanut, put in oven to brown.

Sour Cream Pie.

Line a pie pan with crust. Make filling.
 1 cup cream (sour)
 1 cup sugar
 1 teaspoon cinnamon
 ¼ teaspoon cloves
 ½ cup raisins, chopped
 2 yolks of eggs
 Use whites on top.

Pie Crust for One Pie.

5 heaping tablespoons of flour
 1½ heaping tablespoons lard
 pinch of salt
 enough water to make a pie dough

Sift flour and salt, knead in lard, add water and handle as little as possible.

Lemon Tarts.

Top part—

2 cups sugar
 ½ cup butter and lard mixed
 2 teaspoons baking powder
 2 eggs
 1 cup water
 2 cups flour

Mix these ingredients together.

Lower part—

juice and grated rind of 1 lemon or 1 tablespoon of
 essence of lemon
 1 cup light brown sugar
 1¼ pints of water
 1 egg
 1 cup molasses
 2 tablespoons of flour

Mix these ingredients together.

Have six pie plates lined with dough, put the lower part in them.

Pour the top on the lower part and bake in a moderate oven.

These will look like cake when done.

Butter Scotch Pie.

4 egg yolks
 2 cups of white sugar, browned
 3 tablespoons butter

Let this cook down like wax, then add 2 cups water, let this cook until the burnt sugar is dissolved. Mix to-

gether 4 tablespoons flour, yolks of 4 eggs and 2 cups of milk.

Pour this into the above ingredients. Beat the whites and put on top. Will make two pies.

Rhubarb Custard Pie.

1 cup rhubarb, cut fine

$\frac{3}{4}$ cup sugar

1 egg, beaten

1 square cracker, rolled

1 tablespoon of butter

Stir all together and let stand while you are preparing the crust.

Cream Pie.

Bake pie crust light brown

yolks of 3 eggs

$1\frac{1}{2}$ cups sugar

2 heaping tablespoons flour

2 cups rich milk

Cook until thick, flavor, put into crust, spread white on top and brown lightly. This makes two pies.

Pie Crust.

1 cup flour

$\frac{1}{2}$ cup lard

Add enough cold water to handle.

Pineapple Pie.

1 large can of grated pineapple

$1\frac{1}{2}$ cups sugar

$\frac{1}{2}$ cup corn starch

$\frac{1}{2}$ cup flour

2 eggs, use yolks for filling, whites on top
butter the size of a walnut

Stir all together and cook in double boiler until thick. Flavor with vanilla. Enough for two pies.

Apple Cream Pie.

Make a smooth apple sauce and to each cupful add:

2 well beaten eggs

$\frac{1}{2}$ cup cream

$\frac{1}{4}$ teaspoon nutmeg

1 heaping tablespoon of flour

Mix well, cook in double boiler, fill pie shell. Put meringue on top and brown.

Mock Mince Pie.

1 cup of molasses

1 cup sugar

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup vinegar

2 cups raisins

4 rolled crackers

1 teaspoon cinnamon

1 teaspoon cloves

2 cups hot water

Pineapple Pie.

2 tablespoons butter

1 cup sugar

1 can pineapple

3 egg yolks, beaten lightly

1 teaspoon corn starch

1 cup sweet milk

Dissolve corn starch in milk and sugar, mix with egg yolks, add pineapple cut fine. Beat whites stiff and fold in.

Cream Pie.

Line a pie pan with a rich crust and bake.

Filling—

Heat a scant pint of milk, beat the yolks of 2 eggs. Mix together $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup flour, dissolve in a little milk. Add this to the hot milk, then the yolks, a small piece of butter. Let thicken, but do not boil, then add extract. Cover with meringue from the whites of the eggs and sugar.

Mince Meat Pie.

3 quarts of chopped meat
 5 quarts of apples
 5 quarts of sugar
 1 quart of molasses
 3 quarts cider or fruit juice
 1 quart suet
 2 pounds each raisins and currants
 2 tablespoons each cloves and cinnamon
 1 tablespoon each pepper and salt
 2 nutmegs
 ½ pound each prepared lemon peel and orange peel
 ¼ pound prepared citron

Cook raisins and currants together, then cook all if desired.

Banana Pie.

Slice 3 bananas in a baked crust
 heat 1 cup milk
 add ¼ cup of sugar
 yolks of 2 eggs
 1 tablespoon flour
 mix with ½ cup cold milk
 pinch of salt

Boil to a thick cream. Flavor with vanilla. Pour this on sliced bananas. Beat whites of eggs, put on top and brown in oven.

Lemon Pie.

Grated rind and juice of 1 lemon
 1½ cups of sugar
 2 eggs
 a piece of butter size of egg
 2 heaping tablespoons of flour or corn starch
 2 cups boiling water, added gradually

Dissolve the corn starch in a little water, add eggs, then the remainder and place on the stove till it becomes quite thick. This makes filling for two pies.

the lemon juice. Take remaining half of sugar, mix well

Chocolate Pie.

2½ teaspoons grated chocolate

4 tablespoons flour

1½ cups sugar

Mix well, add 3 cups of sweet milk, 1 teaspoon of butter, then yolks of 4 eggs well beaten.

Let come to boil, take from stove. Pour in crust.

Lemon Cream Sponge Pie.

2 tablespoons butter

1 cup sugar

3 eggs

rind of ½ lemon

3 tablespoons of lemon juice

1 cup whole sweet milk

6 level tablespoons of flour

Take butter and one-half of the sugar and cream, then add egg yolks lightly beaten. Add grated rind and in the flour, add milk and stir well. After mixture is well blended, stir in the stiffly beaten egg whites, stir in well, pour all into an unbaked shell and bake in moderate oven.

Orange may be used instead of lemon, if preferred.

Vinegar Pie.

2 eggs

½ cup of vinegar and fill the rest of the cup with cold water and that makes 1 cup

1 cup sugar

2 tablespoons of flour or 1 tablespoon of corn starch flavor with lemon

Bake in one crust.

Butter Pie.

1 cup of sweet cream

1 cup of sugar

2 tablespoons of butter

2 tablespoons of flour

Pumpkin Pie.

Cook pumpkin till tender, then run through colander

For 2 pies take:

2 cups pumpkin

1 cup sugar

1 pint of cream or milk

3 eggs

½ teaspoon ginger and cloves

1 teaspoon of cinnamon

pinch salt

Make good rich crust.

Pie Plant Pie.

Take the yolks of 2 eggs

2 heaping tablespoons of flour

1 cup sugar

butter size of a walnut

Put in a saucepan and mix thoroughly, beating the eggs up light, then thin to the consistency of thickening; now take 1 cupful of pie plant and pour boiling water over it and let it stand while you get the first mixture and pie crust ready; then pour off the water from the pie plant and stir it in the mixture, then turn it into your crust and bake without a top crust, then take the whites of two eggs and make into a meringue and spread over the top.

Ice Water Meringue.

2 egg whites

½ teaspoon lemon juice

1 tablespoon ice water

2 or 3 tablespoons sugar

few grains of salt

Have egg whites cold, add salt and ½ the ice water. Beat until white and fluffy, add lemon juice and remaining ice water, beat 1 minute longer, then add sugar, continue beating until mixture is very stiff. Spread on any kind of pie and bake in oven 12 minutes.

Cream Raisin Pie.

1 cup light brown sugar
 3 tablespoons water
 ½ cup of milk
 ½ cup seeded raisins
 3 egg yolks
 3 teaspoons flour
 ½ cup of cream
 Boil until thick. Use whites on top.

Butter Scotch Pie.

1 cup brown sugar
 yolks of 2 eggs well beaten
 butter the size of a walnut
 1 cup sweet milk
 2 tablespoons flour
 1. teaspoon vanilla

Mix together and cook in a double boiler. When cool put in a baked crust and cover with a meringue made of beaten whites of eggs and 2 tablespoons of sugar. Return to oven to brown.

Vinegar Pie.

1 cup sugar
 2 tablespoons flour
 3 tablespoon vinegar
 ½ teaspoon nutmeg
 1 teaspoon butter

Mix all together except vinegar, put vinegar into pint cup, fill up remainder with water and add to mixture. Put in unbaked crust; bake in moderate oven.

Rhubarb Pie.

2 cups of rhubarb chopped fine
 1 cup of sugar
 2 tablespoons of flour
 2 eggs

Stir the sugar and flour, mix through rhubarb, add

the beaten egg yolks, stir all together and bake in an unbaked crust. After the pie is done, cover with the egg whites.

Caramel Pie.

- 1 cup sweet milk (heated)
- 2 eggs
- 1 cup dark brown sugar
- 1 tablespoon butter
- 1 tablespoon flour
- 1 teaspoon vanilla

Cook all together in double boiler until thick and put in baked crust.

Amber Pie.

- $\frac{1}{2}$ cup of sugar
- $\frac{1}{2}$ cup jam (any kind)
- $\frac{1}{2}$ cup sweet or sour cream
- 3 tablespoons butter
- 2 eggs
- 2 tablespoons flour

Mix all together and bake in one crust, reserving whites of eggs to use on top of pie.

Mince Meat.

- 2 pounds beef
- $\frac{1}{2}$ pound suet
- 3 pounds apples
- 1 pound raisins
- 1 pound currants
- 3 cups sugar
- 1 pint molasses
- 1 pint of pickle syrup
- 2 oranges, juice and rind
- 1 tablespoon each cinnamon, cloves and allspice
- 1 tablespoon salt

Cook raisins, sugar, molasses with suet. Enough vinegar to suit taste. Put meat and apples in last and do not cook long.

Meats

Smoked Ham Roast.

1 slice ham 1½ inch thick
 1 tablespoon mustard
 1 tablespoon sugar
 1 cup top milk
 1 green pepper
 white pepper to taste

Soak ham in hot water 30 minutes. Remove from water and rub sugar and mustard into both sides. Chop pepper very fine, sprinkle over the top of ham. Place ham in baking dish, bake slowly about 1½ hours, keeping it covered most of the time. When done, serve hot with natural gravy or with thickening in it.

Meat Croquettes.

1 cup chopped meat
 1 cup cracker crumbs
 2-3 cup white sauce
 onion, salt and pepper to taste

Mix thoroughly, make into cake and bake in moderate oven about 30 minutes.

Swiss Steak.

Pound a liberal quantity of flour into a thick piece of round steak on both sides. Sear well on both sides in hot suet drippings. Season well with salt and chopped onion if desired. Barely cover with water and simmer slowly until tender.

Stuffed Steak.

Take a large round steak about ¼ inch thick, fill with dressing made from bread crumbs, onions, sage, salt and pepper and enough milk to moisten. Roll and tie with string and bake in moderate oven about 1¼ hours. Any favorite dressing will do.

Beef Loaf.

3 $\frac{1}{4}$ pounds round steak, ground fine
 2 cups rolled cracker crumbs
 1 cup sweet milk
 salt and pepper to taste

Mix well, make into roll, spread with butter, bake in oven 2 hours.

Beef Loaf.

2 pounds steak
 2 eggs, well beaten
 6 crackers, rolled
 1 cup sweet milk
 5 tablespoons melted butter
 1 small onion
 salt and pepper to taste

Make in loaf in greased pan and bake $\frac{3}{4}$ hour.

Pot Roast.

Put 3 or 4 tablespoons of fat into a kettle or deep frying pan, when hot slice into it one large onion, when it has browned put in your piece of beef. Turn until it is nicely browned on all sides, cover with boiling water and cook until tender. Nice way to cook cheap cuts.

Chicken Pie.

Cook chicken until it falls from bones and mince into fine pieces. Line a pan with a crust not very rich and put in chicken seasoned with salt and pepper and several crackers broken into small pieces. Pour broth over this and dot with bits of butter. Put on top crust and bake until very brown. Also use rabbits or pigeons.

Pressed Chicken.

Boil a chicken until tender. Remove bone and gristle. Boil broth until low. Season with salt and pepper. Pour over chicken that has been minced fine. Press in pan and set away to cool.

Beef Loaf.

3 pounds beef
 ½ pound pork
 2 eggs
 1 cup cracker crumbs
 ½ cup sweet milk
 1 medium sized onion

Grind beef and pork, add eggs well beaten, cracker crumbs, sweet milk, onion cut fine, salt and pepper to taste. Mix all together and roast.

Salmon Croquettes.

1 can salmon
 1 or 2 eggs
 6 crackers, rolled fine

Mix with salmon and eggs. Make in small balls and fry in hot fat.

Salmon Loaf.

1 pint cracker crumbs
 4 eggs, beaten
 1 large can salmon
 juice of 1 lemon
 pinch of salt and pepper

Put into a greased pan and steam 1 hour. Slice when cold and garnish with parsley.

Escalloped Salmon and Macaroni.

Break ½ cup macaroni and boil 20 minutes. Free one can salmon from bones and skins. Lay in layers in baking dish alternately with the macaroni, pouring over each layer cream sauce made with

1 tablespoon flour
 1 tablespoon butter
 1 cup milk, season with salt, pepper and lemon juice

Cover with buttered crumbs and bake 20 minutes in moderate oven.

Oyster Fritters.

Make batter of 2 eggs, 2 cups milk, 2 cups flour, little salt. Dip oysters in batter and fry in hot lard. Drain on brown paper.

Cheese and Nut Roast.

- 1 cup of cheese
- 1 cup of bread crumbs
- 1 cup chopped English walnuts
- 2 teaspoons chopped onions
- butter size of walnut
- juice of $\frac{1}{2}$ lemon
- salt and pepper to taste
- 2 well beaten eggs
- 2-3 cup hot water

Cook onions in melted butter for a few minutes. Mix cheese, nuts and bread crumbs together, add hot water, butter, onions, lemon juice, mix, add eggs, bake in buttered pan 30 minutes. Sprinkle top with tomato sauce.

Macaroni and Eggs.

- $\frac{1}{2}$ pound macaroni
- 1 cup cream
- 4 or 5 eggs
- salt and pepper

Break up macaroni and boil in salted water until done. Drain, place in casserole with the eggs well beaten and the cream, salt and pepper. Bake in moderate oven $\frac{3}{4}$ hour.

Baked Fish.

Halibut or pike is best. Arrange thin slices of salt pork on bottom of pan. Clean and wipe fish dry, place over pork. Cover fish with 3 tablespoons flour and 3 tablespoons butter rubbed together. Cover top with buttered cracker crumbs and thin slices salt pork. Cover with buttered paper and bake 1 hour. Remove paper and brown a few minutes before removing from oven.

Salmon Loaf.

1 egg
 ½ cup water
 1 can salmon, boned
 ½ cup bread crumbs
 1 onion size walnut
 1 teaspoon salt
 2 tablespoons butter

Beat egg light to which add water, then salmon, bread crumbs, chopped onion, salt and melted butter. Mix well, mold in loaf and bake in greased pan. Serve plain or with tomato sauce.

Meat Loaf.

2 pounds round steak, ground
 1½ pounds pork, ground
 1 cup cracker crumbs
 2 eggs
 1 tablespoon salt
 1 cup sweet milk
 butter size of an egg
 1 teaspoon pepper
 pinch of celery salt

Put meat and crackers thru food chopper, add other ingredients, mix thoroly, make into loaf, place in roaster, cover with bits of butter, cover half way up the sides with water. Bake 2½ hours.

Cheese Straws.

1 cup flour
 ¼ teaspoon baking powder
 ½ teaspoon salt
 3 tablespoons butter
 dash of cayenne pepper
 1 cup grated tasty cheese or cheese that comes in tin-foil with snappy flavor
 4 tablespoons ice water

Sift flour, baking powder and salt. Cut the butter well into it, then add cheese. Next add ice water and cayenne

pepper. Mix thoroly, then roll on floured board as thin as can be handled. Cut in strips 5 inches long and width of a lead pencil. Bake on greased biscuit sheet in moderate oven. Care should be taken to keep straws from becoming too brown.

Creamed Chicken.

- 1 cup cream
- 2 tablespoons flour
- 2 tablespoons butter
- 2 cups chicken meat cut fine

Place butter in pan, when melted add flour, stirring until smooth, then add cream slowly. When hot add chicken cut up fine—salt and pepper.

Cheese Souffle.

- 2 cups fine bread crumbs
- 1 cup cream
- 1 cup milk
- butter size of walnut
- $\frac{1}{2}$ teaspoon salt
- 2 well beaten eggs
- $\frac{1}{2}$ teaspoon ground mustard

Stir milk, cream and eggs together, add $\frac{1}{2}$ pound dried cheese, add mustard, add salt to taste, stir in bread crumbs and butter, bake 30 minutes in casserole.

Spanish Rice.

- 1 cup uncooked rice
- 2 cups water
- 2 cups tomato juice
- 2 medium sized onions
- 2 chopped pimentoes
- 1 tablespoon butter
- salt

Mix all together and let come to boil on top of stove.

Put in oven and bake $\frac{3}{4}$ hour.

Macaroni Rarebit.

2 cups cooked macaroni
 1 cup grated cheese
 ½ teaspoon salt
 ¼ teaspoon each mustard and pepper
 6 slices bread (broken in bits)
 2 tablespoons butter
 ½ cup cream or milk
 3 eggs
 Bake about ½ hour in casserole.

Nut Croquettes.

1 cup stale bread crumbs
 1 cup nut meats (any kind)
 2 eggs
 ½ cup milk

Beat the eggs well, add nuts, ground, bread crumbs, pinch of salt and milk. Shape in balls, roll in egg and cracker crumbs. Fry in deep fat and drain. May serve with white sauce.

Brains with Eggs.

1 set of brains

Allow to soak until all the blood is out of them, then remove the skin. Wash again and soak in salt water. Place in a pan of water and season with salt and pepper and cook until white, add a little butter, pour in a beaten egg and mix well, cover for several minutes. Serve as a sandwich filling or on toast.

Baked Oyster Loaf.

1½ pounds of round steak
 1½ pounds of fresh lean pork
 1 quart of fresh oysters
 3 eggs
 salt and pepper

Mix all together into a loaf and bake 1 hour with 1 pint of water.

Brown Stew.

Cut lean beef in inch cubes, season, each piece dredge with flour, brown on all sides in frying pan using a little suet to prevent sticking and add necessary fat. Add hot water and turn in double boiler and cook for 3 hours. One hour before it is done, add vegetables you like cut in cubes. Potatoes require less time.

Meat Loaf.

- ½ pound each of beef and pork (ground)
- 3 well beaten eggs
- 12 soda crackers rolled fine
- 1 teaspoon salt
- 1 teaspoon pepper
- 3 tablespoons cream
- 2 tablespoons of boiling water

To the meat add all ingredients and mix well, form into a loaf and place in greased pan and bake 1 hour in moderate oven. Bake with cover the first half hour, then remove and let brown.

Veal Loaf.

- 2 pounds veal
 - ½ pound fresh pork
 - 1 cup stale bread crumbs softened in milk juice and grated rind of 1 lemon
 - 2 eggs, beaten
 - salt and pepper
- Mix well and form in loaf. Bake 1 hour.

Pot Roast.

Sear 3 or 4 pounds shoulder meat, put in iron kettle, season, add ½ cup of boiling water, ½ onion, 2 cloves, parsley and celery.

Eggs and Breakfast Dishes

Deviled Eggs.

Boil fresh eggs until hard, remove shells, cut into halves lengthwise, remove yolks and mash very fine. Season with melted butter, pepper, salt, sugar and a little vinegar or prepared salad dressing may be used if preferred. Stuff eggs and in the center of each put a stuffed olive.

Deviled Eggs.

Boil eggs twenty minutes, remove shells, cut lengthwise, take yolks and mash in mixing bowl, add pepper and salt to taste, a little dry mustard and enough vinegar to moisten well. Press closely into cavities, arrange on lettuce leaves and serve.

Omelet.

To each egg take 1 tablespoon milk. Beat eggs separately. To yolks add milk and seasoning, then fold in the whites. Turn into hot skillet which has tablespoon of butter in. When well browned on bottom, set in oven to brown on top.

Omelet.

5 eggs
10 tablespoons milk
1-3 teaspoon salt

Separate yolks from whites; beat whites very stiff; beat yolks 12 times only; add milk and salt to yolks and stir; fold in whites. Have one scant tablespoon butter in heavy skillet; turn omelet into it and cook on top of stove until nearly done, then place on grating in oven to brown.

Deviled Eggs.

Boil hard, peel and cut in halves. Remove yolks, mash, season with pepper, salt, vinegar and celery salt. Place back in whites and serve.

Cheese Omelet.

yolks of 2 eggs
 2 tablespoons hot water
 1 cup grated cheese
 salt and pepper
 whites of 4 eggs
 1 tablespoon butter

Beat yolks until lemon colored, add the water and seasoning. Beat whites until stiff, add cheese. Mix both mixtures together and pour in hot buttered skillet and cook in oven.

Shredded Wheat Biscuit for Breakfast.

Warm the biscuit in the oven to restore crispness—don't burn—pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

Scalloped Eggs.

6 hard boiled eggs
 $\frac{3}{4}$ cup of chopped meat
 $\frac{3}{4}$ cup buttered crackers
 1 pint of white sauce

Sprinkle the bottom of buttered baking dish with crumbs, cover with $\frac{1}{2}$ of eggs chopped fine, then pour on sauce, then meat; repeat and cover the top with crumbs. Bake until brown. Ham, chicken, sausage or veal may be used.

Scalloped Eggs.

6 hard boiled eggs. Sprinkle the bottom of buttered baking dish with crumbs, cover with sliced eggs, add butter, salt and pepper (and onion if you like). Repeat until you have used all of the eggs. Cover the top with crumbs. Cover with part cream and milk. Bake until brown.

Shredded Wheat Biscuit with Strawberries.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same manner.

Egg and Fish Loaf.

3 hard boiled eggs
 1 cup fish, salmon or any left over fish
 1 cup cold boiled rice
 1 teaspoon minced onion
 3 thin slices bacon
 salt and pepper
 milk to moisten

Grease a baking mold, slice one of hard boiled eggs in rings around the pan. Press the fish mixture into a pan.

Waffles.

2 cups flour
 2 teaspoons baking powder
 ½ teaspoon salt
 1 egg
 Add milk to make batter
 Fry in waffle iron.

Shredded Wheat Oyster, Meat or Vegetable Patties.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

Waffles.

4 level teaspoons baking powder
 2 cups flour
 ½ teaspoon salt
 4 teaspoons melted butter
 3 tablespoons sugar
 2 eggs
 1½ cups sweet milk

Mix ingredients in order given, beat yolks until light and add stiffly beaten whites last, fold in gently and fry in hot, well greased waffle iron.

Sour Milk Batter Cakes.

1 egg
 2½ cups sour milk
 2 1-3 cups flour
 2 teaspoons baking powder
 1 teaspoon soda
 1 teaspoon salt

Beat egg light, to which add sour milk. Sift flour, baking powder, soda and salt together into liquid and beat hard for one minute.

Fry on soapstone griddle or on ordinary griddle, sparingly greased.

Griddle Cakes.

2 cups flour
 ½ teaspoon salt
 1 tablespoon sugar
 1 teaspoon soda
 2 teaspoons baking powder
 2 eggs
 1 tablespoon shortening
 buttermilk

Sift the dry ingredients, then add the eggs and enough buttermilk to make a thin batter, then add the shortening melted and you will find it unnecessary to grease griddle.

Drop Dumplings.

1 cup flour
 2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon salt
 1 egg
 enough milk to make a stiff batter
 Drop from teaspoon.

Corn Fritters.

$\frac{1}{2}$ pint flour
 1 gill milk
 $\frac{1}{2}$ can sweet corn
 1 tablespoon butter
 1 egg
 1 teaspoon sugar
 1 teaspoon salt
 $\frac{1}{4}$ teaspoon pepper

Make a smooth paste with the flour and milk, add the salt, pepper, sugar and corn to this and beat vigorously for 3 minutes. Now add the butter melted and beat 3 minutes longer. Beat the white of the egg to a stiff froth; add the yolk to it and beat half a minute longer. Stir this into the batter. Drop by scant tablespoonfuls into deep hot fat and cook for about 3 minutes. Drain and serve at once.

Pop Overs.

2 eggs
 2 cups sweet milk
 2 cups flour
 1 teaspoon salt
 1 teaspoon baking powder

Beat whites and yolks of eggs separately. Add yolks to milk, stir in flour with baking powder sifted into it, add salt, add whites and beat together. Bake in gem pans.

Vegetables

Baked Beans.

2 cups beans
 1 cup tomatoes
 ½ cup molasses
 2 onions
 1-3 teaspoon mustard
 3 or 4 slices bacon
 salt and pepper to taste

Mix all together and bake 4 hours in a moderate oven.

Fried Tomatoes.

When about half ripe, wash, cut in halves, season with salt and pepper, dust with bread crumbs. Have hot butter in skillet, brown tomatoes on both sides. Then put over moderate fire to cook slowly. Add 1-3 cup cream and let boil up. Tomatoes will have to be removed with cake turner.

Creamed Carrots.

Peel and dice carrots, cook in salt water until tender, remove from stove and drain. Fry 4 slices of bacon, drain off a part of grease, cut bacon in small slices, add carrots, 2 tablespoons of flour, stir all together, add 1 cup of sweet cream, salt and pepper to taste.

Mexican Chili.

Cook chili or pinto beans until well done. Get from the butcher 1½ pounds chili meat, put meat into pan without water and let simmer very slowly stirring occasionally. When meat begins to turn white add 2 teaspoons of Mexican chili pepper or powder, 2 teaspoons finely minced garlic and salt to taste. Let fry in its own fat until meat is well done. It is a good plan to ask for extra suet when purchasing meat. Serve with beans and crisp crackers.

Asparagus on Toast.

Cut asparagus in short lengths, cook in salt water until done, drain, add 2 tablespoons of flour, stir with a fork, add 1 tablespoon butter, $\frac{1}{2}$ cup sweet milk and cream mixed, salt and pepper to taste. Have small pieces of toast prepared, place in individual dishes, cover with creamed asparagus and serve.

Potato Puffs.

2 eggs
 $\frac{1}{2}$ teaspoon salt
 1 teaspoon baking powder
 $\frac{1}{2}$ cup flour
 1 cup mashed potatoes

Beat eggs well, add potatoes, flour, salt and baking powder. Fry in hot fat.

Stuffed Tomatoes.

Cut off the top of six large ripe tomatoes. Carefully remove the pulp with spoon. Season the inside of tomato shell with 1 teaspoon of finely chopped onion, olive oil, vinegar, salt and pepper.

Then chop fine 1 cucumber, 1 stalk celery, $\frac{1}{2}$ cup English walnuts. Mix well with rich mayonnaise dressing and fill the tomatoes.

Cabbage and Cheese.

1 head medium cabbage. Salt to taste. Cut and cook 20 minutes in boiling water, drain and place in baking dish in layers with cheese, cream sauce and bread crumbs between layers. Bread crumbs and butter on top and bake 40 minutes in moderate oven.

Cream sauce—
 2 tablespoons melted butter
 2 tablespoons flour
 1 pint milk

Put this sauce between layers of cabbage and cheese.

Canned Beans.

1 peck green beans
 Enough water to cover
 1 pint cider vinegar

After they reach boiling point, boil 10 minutes. Have jars and lids hot. Seal.

Lyonnise Potatoes.

Take six cold boiled potatoes and cut in thin slices. Chop an onion fine and fry to a light brown in a tablespoon of hot butter in a frying pan. Then add the potatoes and fry them also light brown, turning them often. Turn into a hot dish, stirring in a teaspoonful of chopped parsley.

Escalloped Cabbage.

Pour white sauce made of
 1 tablespoon butter
 1 cup milk
 2 tablespoons flour
 cooked

over tender cooked cabbage well drained. Grind bread crumbs, mix with melted butter and spread over the top. Bake about 20 or 30 minutes.

French Peas.

Drain water from one can of peas. Dice about 4 slices of thin bacon, add one medium sized onion, brown bacon and onion in skillet, stirring constantly, add peas. 1 cup sweet cream, butter size of walnut, salt and pepper to taste. Let boil until thick.

To Can Corn (Field).

9 cups corn
 $\frac{3}{4}$ cup salt
 1 cup sugar

Water enough to cook well, fill sterilized jars and seal.

Harvard Beets.

$\frac{1}{2}$ cup sugar
 1 teaspoon salt
 1 tablespoon corn starch
 $\frac{1}{2}$ cup vinegar
 1 tablespoon butter

Cook this in skillet and add the beets, previously cooked and diced.

Baked Sweet Potatoes.

Fresh sweet potatoes cooked, or canned sweet potatoes
 Slice and put in baking dish, add sauce of

$\frac{1}{2}$ cup butter
 $\frac{1}{2}$ cup boiling water
 1 cup sugar

Let come to a good boil then pour over potatoes, salted, and bake to light brown. Just before serving, place marshmallows on top and brown and serve.

Italian Dish.

2 $\frac{1}{2}$ pounds pork
 1 pimento
 1 quart tomatoes
 1 medium sized onion
 salt and pepper to taste

Grind pork, cook with tomatoes until brown, add pimento and onion. Cook $\frac{1}{2}$ package spaghetti until done. To serve—Place meat and tomatoes in center of platter, putting spaghetti around it.

To Can Green Beans.

6 quarts beans (after they are cooked)
 3 tablespoons sugar
 3 tablespoons salt
 $\frac{3}{4}$ cup vinegar

Let boil up good and can.

Salads

Waldorf Salad.

1½ cups of tart apples
 1 cup chopped celery
 1 cup nuts
 1 cup white grapes

Pineapple and Pear Salad.

1 slice of pineapple place on lettuce leaf, then put ½ of pear on pineapple. Remove pear center, fill with cottage cheese to which few nuts have been added, then add paprika.

Egg Salad.

9 hard boiled eggs
 1 bunch of celery
 1 bottle stuffed olives, chopped
 salt and pepper
 Moisten with mayonnaise. Serve on lettuce leaf.

Apple Salad.

6 apples
 1 bunch of celery
 Chop all together, then add 1 cup of English walnuts.
 Serve with dressing.

Pea Salad.

1 can peas
 1 can pimentos
 1 large stalk celery
 Serve with dressing.

Chicken Salad.

1 chicken weighing about 4 pounds. Stew until it falls from bone. When cool put through meat chopper. Salt and pepper to taste. Add ½ as much finely chopped celery as chicken. Mix with salad dressing.

Nut Salad.

1 dozen dates
 1 dozen English walnuts
 1 cup celery
 juice of an orange

Chop in small bits the dates, walnuts and celery, add the juice of an orange fruit, mix all together and serve on lettuce leaf with a good salad dressing

Vegetable Salad.

1 cup cucumber
 2 cups cabbage
 1 cup cold boiled potatoes
 1 cup celery
 2 hard boiled eggs
 1 small onion
 1 sweet red pepper
 Serve with dressing.

Marshmallow Salad.

2 cups marshmallows, cut fine
 1 cup nuts
 1 cup pineapple

Mix all together. $\frac{1}{2}$ cup cream whipped with a little sugar. Pour on the mixture and serve.

Meat Salad.

2 pounds of veal or beef, cut in small pieces
 1 pint of French peas
 1 cup of fine cut celery
 salt to taste
 Mix with mayonnaise.

Fruit Salad.

1 can sliced pineapple, cut in small pieces
 $1\frac{1}{2}$ dozen bananas, sliced
 6 or more apples, cut fine
 Mix and serve with dressing (sweet).

Chicken Salad.

1 chicken, chopped fine
 1 bunch of celery
 a little pickle
 1 cup of nut meats
 salt and pepper
 Mix with salad dressing.

Pea and Salmon Salad.

1 can red salmon
 1 can peas
 3 hard boiled eggs, if desired
 Mix with salad dressing.

Meat Salad.

2 cups meat (ground)
 1 cup of sliced potatoes
 1 large onion
 3 sweet pickles
 3 hard boiled eggs
 1 cup of celery (or celery seed)
 add mayonnaise dressing

Bunched Asparagus Salad.

1 bunch asparagus
 1 large pickle
 1-3 cup chopped pimento
 1 egg white, cooked
 1 tablespoon parsley
 French dressing
 lettuce

Chop the pickle and add to the pimento, parsley and the white of the egg. Arrange the asparagus on lettuce in the form of the original bunch and lay over the middle of it the pickle, pimento, egg and parsley to look like a band holding the bunch together. Pour French dressing over all.

Bean Salad.

1 can washed kidney beans
 3 hard boiled eggs
 6 sweet pickles
 add mayonnaise dressing

Pea Salad.

1 can peas
 ½ pound cheese
 6 pickles
 3 hard boiled eggs
 mix with dressing

Bean Salad.

1 can washed kidney beans
 3 sliced bananas
 6 sweet pickles
 Mix with salad dressing.

Celery and Apple Baskets.

6 large apples
 1 small pimento
 1 bunch celery
 lettuce and mayonnaise

Peel the apples and cut off the tops. Scoop out the centers. Chop the celery very fine and mix with the part taken out of the center of the apple and mayonnaise dressing, about a spoonful to an apple. Replace the chopped apple and celery in the apple shells. Ornament the top of each with pimento. Set on lettuce.

Salmon Salad.

1 can of salmon
 1 small onion
 10 sweet pickles
 3 stalks celery

Cut fine and add mayonnaise or vinegar to moisten.

Cheese Salad.

1 pound cheese
 1 can pimentos
 ½ pound English walnuts
 6 sweet pickles
 1 bunch celery
 6 hard boiled eggs

Mix with mayonnaise dressing. Will serve 20 persons.

Fruit Salad.

2 cups diced celery
 1 cup of diced pineapple
 ½ cup of nut meats
 ½ cup of dressing
 Serve on lettuce leaf.

Pea Salad.

1 can of peas
 3 tablespoonfuls of cheese, cut fine
 6 sweet pickles, cut fine
 3 hard boiled eggs
 salad dressing

Luncheon Salad.

1 envelope Knox Sparkling Gelatine
 1 cup cold water
 1½ cups boiling water
 ½ cup lemon juice
 ½ cup sugar
 3 tart apples
 1 cup celery, cut in small pieces
 ½ cup pecan nut meats

Soak gelatine in cold water five minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to stiffen, add apples, sliced in small pieces, chopped celery and broken nut meats. Turn into mold, first dipped in cold water, and chill. Accompany with mayonnaise dressing. This mixture may be served in cases made from bright red apples.

Perfection Salad.

Soak the contents of 1 envelope of gelatine in $\frac{1}{2}$ cup cold water six minutes. Dissolve in 1 pint boiling water. Add 2 tablespoons vinegar, the juice of 2 lemons, 2 level teaspoons salt and $\frac{1}{2}$ cup sugar. When the gelatine begins to set, add $\frac{1}{2}$ cup shredded cabbage and $\frac{1}{2}$ cup cucumbers, $\frac{1}{2}$ cup celery, $\frac{1}{2}$ cup green peppers and 1 can pimentos which have been chopped finely together. Pour into a mold and put on ice to set. When set cut in cubes and serve on a nest of lettuce leaves with dressing.

Egg Salad.

Hard boiled eggs
celery
sweet cucumber pickles

Cut eggs, celery and pickles just before serving, mix with mayonnaise and serve on lettuce leaf.

Perfection Salad.

1 envelope Knox Sparkling Gelatine
 $\frac{1}{2}$ cup cold water
 $\frac{1}{2}$ cup mild vinegar
2 tablespoonfuls lemon juice
2 cups boiling water
 $\frac{1}{2}$ cup sugar
1 teaspoonful salt
1 cup cabbage, finely shredded
2 cups celery, cut in small pieces
2 pimentos, cut in small pieces

Soak gelatine in cold water five minutes. Add vinegar, lemon juice, boiling water, sugar, and salt. Strain and when mixture begins to stiffen, add remaining ingredients. Turn into mold, first dipped in cold water, and chill. Remove to bed of lettuce or endive. Garnish with mayonnaise dressing, or cut in cubes, and serve in cases made of red or green peppers, or turn into molds lined with canned pimentos. A delicious accompaniment to cold sliced chicken or veal.

Fruit Salad.

- 2 cups pineapple
- 2 oranges
- 1 grapefruit
- 2 cups white sugar
- ½ cup English walnut meats

Dissolve 2 packages of jello, when cool pour over fruit, serve with mayonnaise or whipped cream.

Delicious Fruit Salad.

Rich, ripe strawberries and sliced bananas in equal quantities, make a delicious salad for spring suppers. Dress with powdered sugar and whipped cream. The salad will not be perfect unless the cream is used generously.

Vegetable Salad.

- ½ head of chopped cabbage
- 6 boiled potatoes
- 5 eggs, boiled hard
- 3 onions
- 6 pickles
- 3 apples
- 4 stalks of celery
- salt and pepper to taste
- salad dressing

Fruit Salad.

- 1 can pineapple, large size
- 6 large oranges
- 9 bananas
- 2½ cups hickory nuts
- 2 envelopes of Knox gelatine dissolved in 1 cup of cold water
- 2½ pints of boiling water
- 3 cups sugar

Mix all together, let stand until cold. This makes 1 gallon of salad.

New Manhattan Salad.

Dissolve a package of Lemon Jell-O in a pint of boiling water and two tablespoonfuls vinegar. While it is cooling, chop one cup of tart apples, one cup of English walnuts, one cup of celery, and season with salt. Mix these ingredients and pour over them the Jell-O. Cool in individual moulds, and serve with mayonnaise or French dressing on crisp lettuce leaves, garnished with pimentos or radishes.

New Style Bavarian Creams.

The Bavarian creams made from the following recipe are "new style" in their simplicity and economy and their piquancy of flavor. No sugar, cream or eggs are used in these delightful dishes, but only whipped Jell-O and fruit juices (the fruit itself only when particularly desired).

Pineapple Bavarian Cream—Dissolve a package of Lemon Jell-O in a half pint of boiling water and add a half pint of juice from a can of pineapple. When cold and still liquid whip to consistency of whipped cream. Add a cup of shredded pineapple if you wish. Serves from 9 to 12 persons.

Instead of pineapple juice, berry juice or other fruit juices may be used to make similar Bavarian creams.

Salmon Salad.

1 can of salmon
3 hard boiled eggs
6 pickles
salad dressing

Oyster Salad.

1 can of oysters, chopped and drained
1¼ cups cracker crumbs
4 hard boiled eggs
3 pickles
mix with mayonnaise dressing

Salad Dressings

Fruit Dressing.

For salad to be used with meat and vegetable courses.

2 eggs well beaten
 ½ cup lemon juice
 ½ cup pineapple juice
 ½ cup sugar

Mayonnaise Dressing

4 egg yolks or 2 whole eggs
 1 cup of vinegar
 ½ cup sugar
 lump of butter
 Put over fire and let heat in double boiler. Take
 1 tablespoon salt
 1 tablespoon flour
 1 teaspoon mustard
 Stir into above mixture before it gets hot.

Mayonnaise Dressing.

1 cup sour cream
 2 egg yolks
 ½ cup vinegar
 ½ cup sugar
 1 tablespoon flour
 1 tablespoon mustard and 1 of salt
 ½ teaspoon pepper
 Mix and cook sugar, cream, flour, salt and pepper,
 let cool, add mustard and vinegar, last add egg whites.
 Mix first part with second part and serve on crisp lettuce
 leaf.

Mayonnaise Dressing.

1 cup sugar, cream with 2 eggs, butter size of English
 walnut, ½ cup vinegar, 1 teaspoon salt and pepper. Cook
 in double boiler, when thick set aside and cool. When
 ready to serve thin with sour cream.

Salad Dressing.

2 eggs beaten
 ½ cup lemon juice
 ½ cup pineapple juice
 ½ cup sugar
 add corn starch if not thick enough

Sweet Dressing.

4 eggs
 1 pint sugar
 1 pint of vinegar
 a lump of butter
 Mix and boil all together until it thickens.

Salad Dressing.

2 egg yolks
 1 cup buttermilk
 ½ cup vinegar
 1 tablespoon butter
 1 tablespoon flour
 ½ teaspoon salt
 2 tablespoons sugar

Beat the eggs, add to this the flour, salt and sugar mixed together, then add buttermilk, vinegar and butter and cook until it thickens.

Salad Dressing.

Place in double boiler ½ teacup vinegar and let come to a boiling heat, take

1 cup sugar
 2 tablespoons flour
 ½ teaspoon ground mustard
 yolks of eggs
 1 tablespoon melter butter
 ¼ cup cold water

Mix all and beat until smooth, then pour into boiling vinegar, cook until thick.

Salad Dressing.

1 cup vinegar
 4 tablespoons sugar
 salt and pepper
 3 well beaten eggs
 butter size of a walnut

Mix and boil until thick, when cold add one cup whipped cream.

Uncooked Mayonnaise.

$\frac{1}{2}$ cup sour cream
 3 tablespoons sugar
 1 tablespoon prepared mustard
 $\frac{1}{2}$ teaspoon salt

Beat cream, then add sugar, then mustard. Fine for lettuce or slaw.

Salad Dressing.

4 eggs well beaten
 $\frac{3}{4}$ cup of vinegar
 $\frac{1}{2}$ cup sugar, scant
 $\frac{1}{2}$ tablespoon butter
 1 teaspoon mustard
 1 teaspoon salt.
 pinch of cayenne pepper

Sugar, salt and mustard and cayenne pepper mixed together. Add this to eggs and vinegar, then cook. When cool add 1-3 cup of cream.

Waldorf Salad Dressing.

8 tablespoons vinegar
 16 tablespoons water
 1 egg
 $\frac{1}{2}$ teaspoon mustard
 1 tablespoon butter
 $\frac{1}{2}$ cup sugar

Beat egg lightly, add other ingredients, cook in double boiler until thick, thin with whipped cream.

Mayonnaise Dressing.

3 whole eggs or 6 egg yolks

$\frac{1}{2}$ teaspoon cornstarch

1 teaspoon mustard dissolved in vinegar and then fill the cup up with vinegar. Put this in the eggs.

$\frac{3}{4}$ cup of sugar.

Add butter, celery salt, salt, curry powder.

Salad Dressing.

1 cup vinegar

1 egg

1 tablespoon each of flour and butter

salt and pepper

Cook in double boiler.

Thousand and One Island Dressing.

First part—

1 tablespoon flour

2 tablespoons sugar

$\frac{1}{4}$ tablespoon dry mustard

1 tablespoon salt

4 tablespoons vinegar

2 tablespoons water

1 egg

3 tablespoons olive oil or butter

Mix vinegar, water and egg together.

Second part—

6 mushrooms

$\frac{1}{2}$ cooked beet

12 green olives

1 canned pimento

1-3 green sweet pickle

1 or 2 tablespoons chives or onions

1 hard boiled egg

dash of pepper

$\frac{1}{2}$ pint double cream

Mix chopped mixture with cooked dressing, add cayenne pepper. Then add cream and hard boiled egg riced.

Ideal Salad Dressing.

1 egg
 4 pounds vinegar
 1 pound flour
 1 pound sugar
 1 tablespoon salt
 1 tablespoon dry mustard
 1 tablespoon paprika
 2 tablespoons pepper
 1 onion size of walnut
 1 pimento
 8 ripe olives
 ½ cup thick cream

Soups**Corn Soup.**

Cook for 20 minutes
 1 can corn
 1 pint milk, scalded
 1 pint boiling water
 1 sliced onion

Mix

2 tablespoons butter
 2 tablespoons flour

Stir into hot milk. 1 teaspoon salt, cayenne. Strain thru as pulp. If wished to be a little thick add 2 eggs. Do not let it cook but a minute after eggs are added.

Cream Tomato Soup.

1 pint tomatoes, cooked and run through seive, add salt, pepper and butter to taste.

In another vessel put 1 pint boiling water and 1 quart sweet milk. Just before serving ¼ teaspoon soda to tomatoes, then pour milk and water into tomatoes, stirring rapidly. Serve immediately.

Tomato Boullion.

- 1 peck of ripe tomatoes
- 2 bunches of celery
- 1 red pepper
- 1 green pepper
- 2-3 bunch of parsley
- 5 small onions

Boil thoroughly and strain through a coarse sieve or fine colander, then add $\frac{1}{2}$ cup sugar, teaspoon salt, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup butter, boil and seal. Makes 6 pints. Dilute when you use, same as Campbell's soup.

Cream Soups.

- 1 quart of milk
- 1 tablespoon chopped onions
- 2 stalks celery
- 1 tablespoon flour
- 1 tablespoon butter
- salt and pepper to taste

This may be used with many different vegetables such as: cabbage, carrots, asparagus, potatoes, tomatoes and cauliflower.

Potato Soup.

Let a small onion, finely chopped, simmer in a tablespoon of butter for a few minutes, then add half a tablespoon of flour. To this add one pint of milk, stirring to a creamy consistency, then add 3 or 4 mashed potatoes. Strain and heat again, stirring well. Season with salt and pepper.

Tomato Soup.

- 1 quart of sweet milk
- $\frac{1}{2}$ can of tomatoes, strained
- $\frac{1}{2}$ teaspoon of soda

Heat the milk and tomatoes separately. Stir soda in tomatoes until it foams, add the milk with butter, pepper and salt and let come to boil.

Noodles.

2 well beaten eggs

$\frac{1}{2}$ cup rich milk

1 teaspoon salt

$\frac{1}{2}$ teaspoon baking powder

enough flour for stiff dough, then roll into round sheets as thin as possible and let lie until dry, cut into narrow strips and cook 10 or 15 minutes in chicken or beef broth.

Noodle Soup.

Chicken soup is best, but can use beef stock if preferred,

3 eggs

$\frac{1}{2}$ teaspoon salt

flour to mix very stiff. Roll thin, let dry, roll and slice very thin. Put into boiling stock and let cook for 10 minutes.

Sauces**Pudding Sauce.**

$\frac{1}{2}$ cup of butter

1 cup of sugar

$\frac{1}{2}$ cup of boiling water

1 tablespoon of flour

2 egg whites

Cook in double boiler

Lemon Sauce.

2 eggs

$\frac{1}{2}$ cup sugar

2 tablespoons butter

1 tablespoon corn starch

1 cup boiling water

juice of $\frac{1}{2}$ lemon

Pudding Sauce.

1 cup sugar
 1 egg yolk
 1 tablespoon butter
 2 tablespoons flour
 2 tablespoons vinegar
 flavor to taste

Sift sugar and flour together. Then mix in butter and egg. Pour enough boiling water on to make it about as thick as cream.

Jelly Sauce for Pudding.

2 cups of boiling water
 1 tablespoon butter
 1 glass of dark jelly
 Let this come to a boil and thicken with corn starch.

Lemon Sauce.

1 cup sugar
 1 cup boiling water
 2 tablespoons flour
 2 tablespoons butter
 2 tablespoons lemon juice
 salt

Mix sugar, flour and salt together to which add boiling water in double boiler and add lemon juice and butter.

Chocolate Sauce.

1 ounce of unsweetened chocolate
 1 tablespoon of butter
 1 cup of sugar
 1 tablespoon of flour
 2-3 cup of boiling water
 ½ teaspoon of vanilla

Melt chocolate, then add butter, mix flour and sugar together, then add boiling water, mix all together and boil 15 minutes. Vanilla.

Pudding Sauce.

2 cups water
 1 cup sugar
 1 tablespoon corn starch
 1 tablespoon butter
 flavoring to suit taste

Sauce for Pudding.

1 cup sugar
 2 cups hot water
 1 tablespoon flour
 1 tablespoon each vanilla, lemon, vinegar and butter
 Let come to a boil. Serve hot.

Sauce for Pudding.

1 cup sugar
 ½ cup butter
 Stir in one pint boiling milk. If desired just before serving add two well beaten eggs.

Brown Sugar Sauce.

¼ cup brown sugar
 ¾ cup hot water
 2 tablespoons butter
 1 tablespoon flour
 salt
 Mix sugar, flour and salt, add hot water slowly, stir until it boils and boil two minutes, add butter and serve hot.

Pickles

Cold Relish.

3 or 4 carrots

2 large heads of cabbage

9 red and 9 sweet peppers

8 medium onions

$\frac{1}{2}$ cup of salt added to the above mixture after it has been run thru the food grinder. Let stand 2 or 3 hours, then drain thoroughly and add

3 pints of vinegar

2 pints of sugar

2 tablespoons white mustard seed

2 tablespoons celery seed

dash of ground red pepper

Mix and can cold in self-sealers. Do not cook the carrots. It is good lookin, good to taste and easy to make.

Piccalilli.

1-3 measure chopped green tomatoes

2-3 measure chopped cabbage

grated horseradish to taste

black and white mustard seed

cover with vinegar

Cucumber Pickles.

1 gallon vinegar

2 tablespoons ground mustard

1 teaspoon saccharine (level)

$\frac{1}{2}$ cup horseradish

$\frac{3}{4}$ cup salt

Scald pickles in the evening. In the morning put pickles in cans or jars.

Cut the horseradish up fine and mix all ingredients together cold and pour over the pickles and seal.

Do not heat the mixture as it will spoil the pickles.

Pepper Hash.

4 dozen mangoes

2 dozen onions

Chop separately. Mix and cover with boiling water, let stand 5 minutes.

Have boiling 3 pints vinegar, 3 cups sugar and 5 tablespoons salt.

Squeeze out onions and mangoes, put in scalding syrup. Do not boil. Can.

Corn Salad.

2 dozen ears of corn

2 heads of cabbage

12 mangoes

4 tablespoons of ground mustard

2 cups sugar

2 tablespoons salt

2 quarts of vinegar

Boil 20 minutes. Seal.

Spiced Fruits.

For each 7 pounds of fruit as peaches, pears, cherries, etc., allow:

3 pounds of sugar

1 pint of vinegar

2 teaspoons cinnamon

1 teaspoon cloves

Chili Sauce.

18 ripe tomatoes

3 onions

1 green pepper chopped

$\frac{1}{2}$ cup sugar

2 tablespoons salt

2 cups vinegar

1 teaspoon each of all different kinds of spices

Slice tomatoes, add other ingredients and cook for 2 hours. Can and seal while hot.

Celery Relish.

6 bunches celery
 1½ teaspoons turmeric
 15 medium ripe tomatoes
 1 red pepper
 2 cups sugar
 2 tablespoons salt
 1 teaspoon each of ground mustard, cloves, allspice,
 cucumber and celery seed
 1½ cups vinegar

Chop celery, tomatoes and peppers, add spices and vinegar. Cook 1½ hours.

Cucumber Relish.

1 quart large cucumbers, peeled
 1 quart small cucumbers, not peeled
 1 quart green tomatoes
 1 head cabbage
 3 mangoes
 1 quart onions, chopped fine

Let all stand over night in a brine made of cup salt and 1 gallon water. Next morning drain, heat liquor and pour over again, drain again. Make a dressing of

1 cup flour
 4 cups sugar
 4 tablespoons mustard
 1 tablespoon turmeric
 2 quarts vinegar
 Boil and pour over hot.

French Pickles.

2 large heads cabbage
 18 large onions
 20 cucumbers, sliced
 20 very small cucumbers
 1 quart small onions

Put this amount in salt over night, drain well in the morning. Cook 1 quart green beans until tender and drain.

1 quart green or dried butter beans. Add the above all together, then cook in weak vinegar 15 minutes.

Second part—

5 quarts vinegar

1 ounce celery seed

1 ounce turmeric

1 pint grated horseradish

½ ounce white mustard

1-3 teaspoon ground black pepper

2 pounds brown sugar

1-3 teacup ground mustard

Put this on stove and boil, then put with the other part and let boil up and then can.

Mustard Pickles.

1 gallon vinegar

1 cup sugar

½ cup salt

½ cup ground mustard

Mix and pour over cucumbers. Ready for use in about two weeks.

Tomato Catsup (Cooked).

2 quarts ripe tomato pulp

2 tablespoons salt

1 finely chopped onion

3 tablespoons brown sugar

Boil until thick, then put thru seive, return to stove.

Add

2 tablespoons mustard

1 teaspoon cinnamon

½ teaspoon cayenne pepper

1 tablespoon allspice

½ teaspoon cloves

½ teaspoon nutmeg

2 cups vinegar

Boil up good and can.

Cold Relish.

1 peck tomatoes
 4 green peppers
 5 onions
 2 cups chopped celery
 ½ teaspoonful ground cloves
 1 teaspoonful cinnamon
 1 teaspoonful pepper
 mustard seed to taste
 ½ cup salt
 4 cups brown sugar
 5 cups cold vinegar

Chop tomatoes and let stand over night. Add other ingredients chopped. Stir. Put in cans cold.

New England Tomato Soy.

Peel and chop a peck of ripe tomatoes till fine.
 Cook in preserving kettle with
 ½ teaspoonful whole cloves
 ½ teaspoonful spice
 1 scant teaspoonful salt
 1 teaspoonful black pepper
 3 red peppers
 5 onions chopped fine

Boil for one hour, then add one quart cider vinegar.
 When cool bottle and seal.

Beet and Cabbage Pickles.

1 quart chopped cabbage
 1 quart ground cooked beets
 2 cups sugar
 1 tablespoon salt
 ½ cup grated horseradish
 1 teaspoon black pepper

Mix all together, cover with cold vinegar, cover and let stand until next morning, then can in glass jars, having plenty of liquid in top of jars.

Beet Pickles.

Cook beets in water until done. Then peel, slice in cans and pour over them till the can is full the following:

1 cup vinegar

1 cup sugar

1 level tablespoon spices

Pour over beets in can boiling hot.

Chow Chow.

1 quart of beans, green and yellow

1 quart small whole cucumbers

1 quart large sliced cucumbers

1 quart small button onions

1 quart sliced green tomatoes

1 large cauliflower cut in pieces

4 green peppers cut fine

Make a brine of 1 pint of salt in enough water to cover the vegetables and let stand 24 hours. Then heat the entire mixture enough to scald, and turn into a colander to drain and throw the salt water away.

Mix 1 cup of flour

Mix 1 cup of flour, 6 tablespoons of mustard and 1 tablespoon of turmeric with enough vinegar to make 2½ quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Finally add the vegetables and cook until thoroughly heated.

Tomato Jelly.

½ cup water

1 can tomatoes

4 cloves

1 onion sliced

dash of pepper

2 stalks celery

1 bay leaf

Cook 20 minutes. Put thru sieve. For each cup of tomatoes use 2 teaspoons of granulated gelatine. Serve with mayonnaise, thinned with cream.

Cold Catsup.

6 pints ripe tomatoes (peeled and chopped)
 2 cups chopped celery
 4 tablespoons chopped red peppers
 8 tablespoons chopped onions
 2 tablespoons salt
 12 tablespoons sugar
 1 teaspoon cloves
 2 teaspoons cinnamon
 1 teaspoon mustard
 2 teaspoons nutmeg
 4 cups vinegar

Mix all together and put in a stone jar. Makes one gallon. Will keep one year.

Cold Cucumber Pickles.

1 gallon vinegar
 1 cup salt
 2 cups brown sugar (more if desired)
 1 cup ground mustard
 ½ cup mixed pickling spices

Mix all ingredients and stir well, then add cucumbers washed as they are gathered. Keep weighted down as they will not stay down in jar. These are not to be sealed but to be kept in an earthen jar.

Relish.

1 quart red tomatoes
 1 large head cabbage
 1 quart green tomatoes
 1 dozen onions
 4 red peppers
 4 green peppers

Chop fine, salt over night. In the morning, drain, add 2 quarts of vinegar, 5 cups of sugar, ½ cup of mustard seed, 1 tablespoon of celery seed and 1 cup of grated horseradish. Cook 20 minutes and seal.

Mixed Yellow Pickles.

2 large heads cabbage, shredded
 18 onions
 20 cucumbers sliced
 2 quarts small cucumbers whole
 1 quart string beans
 1 quart celery cut up

Salt above separately, let stand 1 day and night and drain. Cover with weakened vinegar, let stand 1 day and night and drain. Add

$\frac{1}{4}$ pound white mustard seed
 2 ounces celery seed
 1 ounce turmeric
 2 tablespoons black pepper
 $\frac{1}{2}$ pint grated horseradish

Mix well through vegetables. Scald 5 quarts vinegar, 2 pounds brown sugar. Pour over all, repeat for 3 mornings. Last mix $\frac{1}{2}$ teacup ground yellow mustard in vinegar and mix through well.

Beverages

Hot Chocolate.

Dissolve 3 tablespoons of grated chocolate in 1 pint boiling water, boil for 10 minutes. Add 1 pint rich milk, let come to boil, sweeten to taste and serve hot.

Punch.

Juice of 3 lemons
 1 orange
 1 pint grape juice
 1 cup sugar
 1 cup water
 1 pint apple juice

Mix all together and strain. Add large piece of ice.

Lemonade.

Juice of 2 lemons
 2 large cups sugar
 ¼ cup cherry juice
 2 quarts water

More sugar can be added if desired.

Cherry Juice.

To 1 pint cherry juice add juice of 1 lemon, 1 pint of water, sugar to taste.

Beef Tea.

Cut very fine 1 pound of good lean beef and put into glass jar with 1 cup of cold water. Seal and put in boiler or steamer to cook for 3 or 4 hours, strain and serve.

Cocoa.

Use 1 rounding teaspoon of cocoa and 1½ teaspoons of sugar to each cup milk. Put cocoa and sugar into ½ cup of cream and bring to the boiling point stirring constantly. Put milk in double boiler. Then stir cocoa into it and if desired add ½ teaspoon of vanilla. Serve with teaspoon of whipped cream in each cup.

Grape Frappe.

7 cups water
 5½ cups grape juice
 1 cup orange juice
 3½ cups sugar
 ½ cup lemon juice

Boil sugar and water 20 minutes, add juices and strain. Put in 2 cups cracked ice and serve.

Grape Juice.

12 pounds grapes
 3 quarts of water

Crush grapes and boil 15 minutes. Strain and add 3 pounds white sugar. When sugar is dissolved strain through a cloth and heat to boiling point. Seal.

Ginger Water (Harvest Drink).

1 cup sugar
 ¼ cup vinegar
 1 tablespoon Jamaica ginger, or
 2 tablespoons ginger

Mix all together and add ½ gallon cold water. Lemon juice may be added, also cracked ice.

Dixie Punch.

Juice of 6 lemons
 juice of 2 oranges
 1 pint of crushed strawberries
 1 gallon of water
 1 pound of sugar
 2 oranges cut in cubes

Mix all together and chill with ice.

Pineapple Lemonade.

2 cups water
 1 cup of sugar
 1 can of grated pineapple
 juice of 3 lemons
 Cool, strain and add ice water

Harvest Drink.

This is the drink that is relished in the hay-field. Take ¼ cup vinegar, 1 cup molasses with 10 cups water, add level tablespoons of ginger, more or less, according to the fondness for the taste. Serve very cold.

Conserves, Jams, Preserves

Grape Conserve.

3 pints grape pulp
 juice of 3 oranges
 3 pounds sugar
 2 pounds seedless raisins

Cook grape pulp and orange juice until quite low. Cook skins with 2 pounds of seedless raisins until soft, add sugar and pulp. Cook until quite thick and can. When opened, add chopped nuts.

Delicious Cranberries.

1 1-3 pints sugar
 1 pint water
 1 quart cranberries

Boil sugar and water together for a few minutes, put in cranberries, cover, remove from fire and let stand 5 minutes. Place on fire and cook again 5 minutes, then allow to cool still covered. They will look like candied cherries.

Pickled Peaches.

8 pounds of peaches
 4 pounds of sugar
 1 quart of vinegar
 cinnamon and cloves

Heat vinegar, sugar and spices together, when boiling add peaches and cook until tender, then can but remove spices as they will turn pickles quite dark.

Pinecot.

Let apricots soak all night, then grind through food chopper. Use grated pineapple. For each cup of pineapple and each cup of apricots, allow 1 cup of sugar. Cook down and seal.

Plum Conserve.

4 pounds plums
 1 cup seeded raisins
 2 oranges
 sugar
 juice of 1 lemon
 ½ pound English walnuts

Wash plums, remove stones, add raisins and oranges which have been sliced fine. Measure, add ¾ cup of sugar to each cup of fruit and juice. Put into kettle, cook slowly until thick like jam, add lemon juice and chopped nuts. Pour into sterilized jar and seal.

Pineapple Delight.

4½ pints crushed strawberries
 2 pints pineapple after it has been ground
 7½ pints sugar
 1 pint water

Mix all together and boil hard for 20 minutes but in small quantities. Fill jelly glasses, covering with paraffin.

Figlade.

Get preserved figs and grind, also apricots that have been soaked over night and grind. Use about 2-3 as much sugar as fruit. Cook down until like jam and seal.

Raspberry-Rhubarb Marmalade.

Raspberries
 rhubarb
 sugar

Take 2-3 amount of raspberries to 1-3 amount of rhubarb and just as much sugar as you have fruit. Cook 20 minutes after it commences to boil, can and seal.

Pear Honey.

1 pound ground pears
 1 pound sugar

Mix together and cook 20 minutes, can and seal.

Cranberry Jelly.

4 cups cranberries
1 cup water

Cook cranberries and water until soft. Let cool, press through a wire strainer, there will be about 2 cups of juice and pulp. Add an equal part of sugar and stir until sugar is dissolved. Let boil up, skim and turn into little cups and set away to become firm. For a salad serve on hearts of lettuce with a mayonnaise dressing and garnish with chopped celery and nuts.

Cherry Delight.

4½ pints ground cherries
2 pints ground pineapple
8 pints sugar
1 pint water

Mix all together and boil hard for 25 minutes, but in small quantities. Fill jelly glasses, covering with paraffin.

Blackberry-Rhubarb Marmalade.

Blackberries
rhubarb
sugar

Take 2-3 as many blackberries as rhubarb and just as much sugar as fruit. Cook 20 minutes, can and seal.

Baked Cranberries.

1 quart cranberries
2 cups water
3 cups sugar

Mix all together and bake one hour.

Orange Marmalade.

4 oranges
1 lemon
slice thin as possible
1 quart of juice and pulp

Add 2 quarts of water and let stand 24 hours. Then

cook over slow fire until rinds are tender. Cut rinds in small pieces. Let stand 24 hours where it will keep cool. To each quart of fruit add 1 quart of sugar. Boil until thickens and orange is clear.

Apricot Conserve.

2 pounds dried apricots
4 pounds sugar
1 large can grated pineapple

Wash apricots and run through food chopper. Cover with water, soak a short time, then add sugar and pineapple, cook about half hour. Care should be taken that it doesn't stick as it burns easily. This should make 4 quarts.

Strawberry Preserves.

3 pounds strawberries
3 pounds sugar

Cook sugar and small quantity of water together until it threads, add fruit, boil 15 minutes, remove scum. Let cool. Can when cold.

Pear Honey.

8 pounds pears
16 pounds granulated sugar
1 can pineapple

Peel pears, run through the food chopper, then weigh. Grind pineapple, mix with ground pears, add sugar, boil 20 minutes. At the end of this time it should drop from spoon like honey. Be careful, don't cook too long as it will go to sugar. Will make 11 quarts.

Candies

Heavenly Hash Candy.

- 1½ pints of cream
- 1 pint of Silver Drip syrup
- 6 cups sugar
- 1 pound of English walnuts
- 1 pound almonds

Boil syrup, sugar and cream until it makes soft ball in water, then take from the stove and stir in nuts. Stir as long as possible.

Cracker Jack.

- 3 tablespoons molasses (sorghum)
- 1 tablespoon butter
- ½ cup sugar
- 1-3 cup water
- ¼ teaspoon soda
- ¼ teaspoon salt
- 2 tablespoons vinegar

Add soda after removing from the stove. Boil until it threads, then pour over 1 gallon of pop corn.

Peanut Butter Fudge.

- 1½ cups sugar
- 2 tablespoons peanut butter
- ½ cup milk

Mix all together and boil until forms soft ball when dropped in water. Remove from stove and beat until creamy. Pour in buttered pan and let cool.

Walnut Creams.

Dissolve 1 pound powdered sugar in ½ teacupful of water, boil five minutes and let cool slowly stirring it constantly, add flavor when cold. Form into small balls, press ½ English walnut on one side and drop into granulated sugar.

Fudge.

3 cups sugar
 1 cup creamy milk
 1 cup nuts
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{2}$ cup chocolate
 1 ounce butter
 2 tablespoons syrup

Mix sugar, milk, chocolate and syrup and cook until it forms a soft ball in water. Then add soda and nuts. Stir until thick and creamy, then beat until cold.

Peanut Brittle.

$1\frac{1}{2}$ cups sugar
 $\frac{3}{4}$ pound Karo syrup
 1 pint water
 1 pound peanuts
 1 tablespoon soda
 1 tablespoon vanilla

Cook until hard when dropped in water.

Chocolate Fudge.

3 cups granulated sugar
 1 cup cream
 $\frac{1}{2}$ cup milk
 1-3 cup Karo syrup
 $\frac{1}{4}$ cake Baker's chocolate

Cook until makes a soft ball in water. Remove from fire, add butter size of walnut, add cup of chopped nuts. Beat until thick, then pour in pan.

Chocolate Fudge.

2 cups sugar
 1 tablespoon corn syrup
 2 squares chocolate

Just enough milk and cream to stir well. Cook until forms a soft ball in water. When almost cool beat until stiff and pour on buttered plate and cut in squares.

Mexican Candy.

2 cups brown sugar
 ½ cup water
 1 tablespoon butter
 ½ cup nuts

Cook to a boiling point, add butter, then cook until forms soft ball in water, then add nuts. Beat and pour on buttered plate and cut in squares.

Fudge.

2 cups sugar
 3 tablespoons cocoa
 1 cup sweet cream

Boil until forms soft ball in water. Add 1 cup nuts and 1 tablespoon vanilla. Beat until thick and pour in buttered plate and cut in squares.

Fudge.

2 cups sugar
 2 tablespoons cocoa
 1 cup milk
 2 tablespoons white syrup
 1 teaspoon vanilla

Mix sugar and cocoa, add milk and syrup and cook until a soft ball is formed in water. Let cool, add flavoring, beat and add nuts.

Heavenly Hash.

Part one—
 1 cup sugar
 ½ cup water
 Part two—
 2 cups sugar
 1 cup white syrup
 1 cup water
 1 tablespoon vinegar

Cook each part separately until forms a ball in cold water. Beat part one into whites of 2 well beaten eggs

add $\frac{1}{4}$ teaspoonful of cream tartar, add part 2 and beat well. Add 1 square of chocolate into parts of mixture, nuts or cocoanut as desired. Flavor to taste.

Fondant.

2 cups sugar
1 cup hot water
 $\frac{1}{4}$ teaspoon cream tartar

Dissolve sugar in water, add cream tartar. Boil to soft ball stage without stirring, taking care to keep crystals from side of pan with a wet cloth. Pour on a cold platter and when cool beat to a creamy mass.

Divinity.

2-3 cup syrup
2 cups sugar
1-3 cup hot water

Cook until hard, beat the whites of 2 eggs, add 2 ounces chopped nuts, 2 ounces of chopped dates. Pour on hot syrup beating all the time.

Fudge.

2 cups sugar
2 tablespoons cocoa
1 cup rich milk

Cook until forms a soft ball dropped in water. Pour out while warm.

Fudge.

2 cups sugar
1 cup cream
1 square Baker's chocolate
1 tablespoon butter
1 teaspoon vanilla

Cook until forms a soft ball dropped in water, remove from fire, add 1 cup nuts and beat until thick, pour on buttered pan, cut in squares.

French Vanilla Creams.

Break into a bowl the whites of 2 eggs, add an equal quantity of water measured in $\frac{1}{2}$ egg shell, then stir in enough confectioner's sugar to make stiff enough to mold. Knead well. This is the foundation for all French creams. Add flavoring, nuts or chocolate, form into shapes and lay on buttered paper until ready to box.

Stuffed Dates—Remove the seeds from the dates and fill the cavity with French cream.

Divinity.

3 cups sugar
 $\frac{3}{4}$ cup Karo syrup
 $\frac{3}{4}$ cup water
 2 egg whites
 1 cup chopped nuts
 flavoring

Cook sugar, syrup and water together and boil until mixture threads from spoon. Add this to the well beaten egg whites and beat. Add nuts and flavoring. Turn out when beaten real stiff.

Butter Scotch.

Melt 1 pound of brown sugar in a pan without water, add $\frac{1}{4}$ pound butter beaten to a cream and stir constantly, flavor with a little ginger.

Divinity Candy.

$3\frac{1}{2}$ cups sugar
 1 cup corn syrup
 $\frac{1}{4}$ cup water
 3 eggs whites

Boil water, syrup and sugar until it hardens when dropped in cold water. Have eggs beaten very stiff and pour syrup slowly into whites and beat until creamy, add 1 cup chopped nut meats. A pint measure may be used with the same amount of eggs making a larger recipe.

Chocolate Caramels.

- 2 cups molasses
- 1 cup brown sugar
- 1 cup cream or milk
- $\frac{1}{4}$ pound unsweetened chocolate
- 4 tablespoons butter

Put all ingredients into pan. Boil until it hardens in cold water, add 1 teaspoon vanilla and turn into buttered tins. When nearly cold cut into small squares.

Date and Peanut Paste.

- 1 cup stoned dates
- 1 cup peanut butter
- 1 teaspoon salt
- $\frac{1}{4}$ cup confectioners sugar

Wash and dry dates, put through food chopper, add peanut butter and salt. Mix and roll into small balls, then cover with sugar. Lay on plate to dry.

Taffy.

- 2 cups sugar
- 1 cup water
- 1 teaspoon cream tartar
- butter size of English walnut

Do not stir, cook until it snaps in water. Pour into plate and let cool enough to pull.

Fruit Cheese.

- $\frac{1}{2}$ pound raisins
- $\frac{1}{2}$ pound currants
- $\frac{1}{2}$ pound dates
- $\frac{1}{2}$ pound figs
- $\frac{1}{2}$ pound blanched almonds
- $\frac{1}{2}$ pound English walnuts

Grind all together and mix well, pack tight and leave for two or three days and cut in squares and roll in powdered sugar.

French Dainties (Candy).

- 2 envelopes Knox Acidulated Gelatine
- 4 cups granulated sugar
- 1½ cups boiling water
- 1 cup cold water

Soak the gelatine in cold water five minutes. Add the boiling water. When dissolved add the sugar and boil slowly for fifteen minutes. Divide into two equal parts. When somewhat cooled add to one part one-half teaspoonful of the Lemon Flavor found in separate envelope, dissolved in one tablespoonful water, and one tablespoonful lemon extract. To the other part add one-half teaspoonful extract of cloves. Pour into shallow tins that have been dipped in cold water. Let stand over night; turn out and cut into squares. Roll in fine granulated or powdered sugar and let stand to crystallize. Vary by using different flavors and colors, and adding chopped nuts, dates or figs.

Fudge.

- 2 cups of sugar
- 1 cup cream
- 1 square of chocolate
- 1 tablespoon of butter
- add vanilla

Beat, add a cup of English walnuts.

Nut Fudge.

- 4 cups sugar
- 1 cup syrup
- 1½ cups sweet cream

Cook together until it makes soft ball in cold water. Let cool a little beating constantly just before it grains, add 1½ cups chopped nut meats. Pour in buttered pan.

Puffed Rice Brittle.

Crisp rice before using

Boil together one cup of granulated sugar, one-half cup of water, teaspoonful vinegar, for five minutes; then add two teaspoonfuls molasses, butter size of walnut, half

teaspoon salt. Boil until a few drops in cold water become hard and brittle. Take from fire, stir in one-half package Quaker Puffed Rice previously warmed and spread on dish to cool.

Taffy.

2 cups sugar

2 pounds syrup

Cook until thick, add $\frac{1}{4}$ cup vinegar. When nearly done add 1 tablespoon butter, pinch soda. Remove from fire, add 2 teaspoons vanilla.

Nougat.

3 cups sugar

1 cup water

1 cup corn syrup

add flavoring

Boil these until it threads real good. Have previously beaten up the whites of two eggs and beat the above syrup in it. Beat thoroughly until it gets thick and add nuts. Pour in buttered pan.

Butter Scotch Candy.

2 cups of sugar

1 cup sweet cream

1 cup butter

1 cup syrup

Boil all together until it forms a hard ball when dropped in cold water, walnuts may be added, pour in a buttered pan.

Heavenly Hash.

1 $\frac{1}{2}$ pints cream

1 pint Silver Drip syrup

6 cups sugar

1 pound each English walnuts and almonds

Boil until it makes a soft ball in water, then take from stove and stir in nuts and stir as long as possible. Put in pan and cut in squares.

Sandwiches

Cheese Sandwiches.

½ lb. cheese.
 3 sweet cucumber pickles.
 Grind thru food chopper.
 Thin out with mayonnaise dressing.
 Place between buttered bread.

Chocolate Sandwiches.

1 large banana.
 2 tablespoons cocoa
 Mash banana to a cream, then work in the cocoa and then put in a few tablespoons of mayonnaise. Then place between buttered bread.

Dried Beef Sandwich.

For a dozen sandwiches soak a half pound of dried beef in cold water for a half hour; then take out and press out all the water. Roll in flour and fry in butter, place between thin slices of buttered bread. Wrap in oiled paper.

Indian.

Mix mashed sardines with the yolk or whole of hard boiled egg and cooked salad dressing. Spread on unbuttered bread.

New.

Add two tablespoonfuls of water to three tablespoonfuls of peanut butter. Beat until creamy then add two tablespoonfuls catsup. Mix well and spread on unbuttered bread.

Salmon.

To one cup salmon chopped fine add three tablespoonfuls of cooked salad dressing. Season with salt and spread on buttered bread.

Sandwich Fillers.

There is no off season for sandwiches for when they are not doing duty as the main part of the school lunch they are in demand for the picnic supper. Sandwich fillings need to vary according to the season of year as well as for the individual meal.

Date Sandwich.

- 1/2 cup dates
- 1/2 cup English walnuts
- 1/2 cup sweet cream

Mix all ingredients together and spread between buttered slices of bread.

Ham and Egg Sandwich.

- 1/2 cup cold minced boiled ham
 - 2 yolks of hard boiled eggs
 - 1 teaspoon of melted butter
 - 1 teaspoon lemon juice
- Spread between slices of buttered bread.

Celery.

Equal parts of finely minced celery and cheese moistened with two tablespoonfuls of salad dressing. Season with salt and paprika and spread on thin slices of bread spread with melted butter.

Marshmallow.

Put sixteen marshmallows in the top of a boiler and soften them over hot water. Add four teaspoonfuls chopped nut meats. Spread at once on buttered crackers or bread.

Ham Sandwiches.

- 1 pound ham (ground)
 - 6 hard boiled eggs
 - 10 sweet pickles
 - 1/2 cup nut meats
- Mix with dressing.

Date.

To one cup stoned and chopped dates add one tablespoonful orange juice. Mix well and sprinkle with a little cinnamon. Use buttered whole wheat bread.

Fig.

Chop fine one cup figs, cook to a paste with one-half cup water. Add one teaspoon lemon juice and cool. Spread on buttered bread and sprinkle with chopped nuts.

The kind of sandwiches to make for any occasion depends upon the people who are to eat the sandwiches. If boys are to be satisfied the slices of bread should be thick, the filling generous and the crusts left on the bread, but for girls the bread should be cut as thin as possible, the butter creamed to spread evenly and thinly. Each sandwich should be wrapped in waxed paper to retain moisture and freshness.

Peanut Sandwiches.

1 cup peanuts chopped fine, add 1 teaspoonful sugar and white of 1 egg beaten very stiff. Cut thin slices of bread and butter and spread with the same. Will make 12 sandwiches.

Sandwich Filler.

½ pound ham or any meat (ground)
 3 hard boiled eggs
 4 stalks of celery
 ¼ pound of cheese
 ¼ pound nut meats
 Moisten with a salad dressing.

Sausage Sandwiches.

Fry the sausage until a nice brown and when cool mix into it a little fine cut celery and season with pepper and add a few fine cut pickles. Take thin slices of buttered bread, cover with lettuce leaves and place the sausage between.

Picnic Sandwiches.

Chop English walnuts and olives equal parts and mix with good boiled ham chopped or ground very fine. Cut bread in thin slices, butter and add filling.

Deviled Sandwiches.

Mix into $\frac{1}{2}$ pound cream cheese worked to a paste 3 hard boiled eggs chopped fine, season with salt and pepper to taste and mustard. Add mayonnaise and spread on buttered bread.

Frozen Desserts**Pineapple Sherbet.**

3 pints thick cream
1 quart diced pineapple
juice of 4 lemons
4 cups sugar

Let pineapple, lemon juice and sugar be mixed together, stand until dissolved, pour into freezer and let stand 15 minutes. Pour in cream with enough whole milk to fill the freezer to freeze nicely, let all stand until thoroughly cooled. Freeze real stiff. Enough for $1\frac{1}{2}$ gallons.

Double Three Cream.

3 oranges
3 bananas
3 cups water
3 lemons
3 cups sugar
3 eggs
1 small can grated pineapple (not the juice) .

Mash bananas, add beaten eggs, use juice and pulp of lemons and oranges and other ingredients. Freeze like ice cream.

Apricot Cream.

- 1 quart cream
- 1 quart milk
- 3 oranges
- 1 lemon
- 1 can apricots
- 1½ pounds sugar
- 1½ pints warm water

Squeeze the juice from oranges and lemon, rub the apricots through a collander, add this to the water and sugar stirring until sugar is dissolved. Freeze cream and milk until mushy, then add the fruit mixture and finish freezing. Will make 5 quarts.

Frozen Custard.

- 1 quart of milk
- 1 cup sugar
- 3 eggs

Cook in double boiler until thick, cool, add ½ cup each of nuts and figs. Add 1 teaspoon of vanilla and freeze as ice cream.

Ice Cream.

- 2½ cup sugar
- 3 eggs
- 1½ quarts milk
- 1 quart cream
- 1 teaspoon vanilla
- 1 teaspoon lemon
- 3 heaping tablespoons corn starch

Mix ½ cup sugar with corn starch, dissolve with a little cold milk, then add the beaten egg yolks. Heat the milk in a double boiler, then stir in the above mixture and add the rest of the sugar. Cook 15 minutes longer remove from fire and cool. Strain through cloth into freezer, add cream, beaten egg whites and flavoring. Finish filling freezer with milk and freeze. A 6-quart freezer should be used for this recipe.

Ice Cream, No. 2.

2½ quarts milk
 1½ quarts cream
 2½ teaspoons vanilla
 1½ tablespoons corn starch
 2 cups sugar
 4 eggs

Let one quart of milk come to a boil and thicken with corn starch. Let cool. Beat the eggs and sugar together, then add flavoring, cream and milk. This will make 1½ gallons.

Pineapple Ice.

1 quart sugar
 3 pints water
 1 large can sliced pineapple
 juice of 4 lemons
 1 quart cream

Boil sugar and water until sugar is dissolved, then cool, add pineapple and lemon juice, when half frozen add the cream.

Lemon Ice.

1 quart milk
 1 quart sugar
 whites of 2 eggs well beaten
 1 quart water
 juice 6 lemons

Mix milk, sugar and water, place in freezer, freeze to mush, then add lemon juice, freeze a little longer, then add whites of eggs and finish freezing.

Maple Parfait.

4 whole eggs or yolks of 8 eggs beaten thoroughly
 1 cup hot maple syrup

Then put in a double boiler and cook until real thick stirring constantly. Cool and stir into this 1 pint cream, whipped very stiff. Pack in freezer with equal parts of salt and ice and stand 4 hours.

Orange Ice.

8 oranges
 2 lemons
 whites of 2 eggs
 3 $\frac{1}{4}$ pints sugar
 3 $\frac{1}{4}$ quarts water
 1 tablespoon orange fruit coloring

Roll, squeeze and strain the juice of the oranges and lemons. Boil the sugar and water together for 15 minutes, then add to the fruit juice, cool, add 1 tablespoon of orange fruit coloring. Add the beaten whites of eggs and 1 pint of cream when you begin to freeze.

Walnut Cream.

2 cups scalded milk
 1 tablespoon flour
 1 quart rich milk
 1 cup walnuts
 1 cup sugar
 2 eggs
 1 tablespoon vanilla
 $\frac{1}{4}$ teaspoon salt

Mix flour, sugar and salt, add beaten eggs and milk. Cook in double boiler 20 minutes stirring constantly. When cool add cream, flavoring and nuts, then freeze.

Binola.

6 egg whites
 $\frac{1}{2}$ box gelatine
 $\frac{1}{2}$ pound English walnut meats
 1 teaspoon vanilla
 6 tablespoons sugar
 $\frac{1}{4}$ pound candied cherries
 3 bananas

Dissolve gelatine in 3 tablespoons of cold water, add a scant $\frac{1}{2}$ cup of hot water, place on stove and stir until gelatine is thoroughly dissolved. Then cool add to sugar, vanilla and whites of eggs (well beaten). Stir until it

begins to jell, then add fruit and nuts, which have been prepared by cutting cherries in halves, dice the bananas, and chop the nuts. Pour into a long narrow pan and slice as ice cream.

Fruit Ice Cream.

1 can apricots
juice of 1 orange
juice of 1 lemon (if desired)
2 cups sugar
2 eggs

Beat yolks and sugar together and cook, with some milk, beat this into the beaten whites. Sieve the apricots, add to above mixture, add enough whole milk to make 1 gallon of ice cream.

Mint Ice Cream.

3 cups sugar
5 eggs
5 or 6 sticks mint candy
4 tablespoons flour
1 quart thick cream whipped
1 quart milk

Let milk come to a boiling point, add sugar, flour and eggs. Let cook a few minutes, then cool, add broken mint sticks, 1 quart of cream whipped, enough cream and milk to fill the freezer, freeze 5 minutes, add beaten egg whites and finish freezing. Will make 2 gallons of ice cream.

Fruit Sherbet.

$\frac{1}{2}$ envelope Knox Sparkling Gelatine
 $1\frac{1}{2}$ cups sugar
1 orange
3 cups rich milk
1 lemon

Grate the outside of both orange and lemon. Squeeze out the juice and add to this the sugar. Soak the gelatine in part of a cup of milk for five minutes and dissolve by

standing in pan of hot water. Stir into the rest of the milk. When it begins to freeze add the fruit juice and sugar, and fruit of any kind if desired. This makes a large allowance for five persons.

Chocolate Parfait.

2 squares chocolate
 ½ cup powdered sugar
 3 tablespoons boiling water
 1 cup cream (single)
 ¾ tablespoon gelatine
 ¾ cup sugar
 1 quart double cream
 1 teaspoon vanilla

Melt chocolate, add powdered sugar, gradually add 1 cup single cream. Stir over fire until boiling point is reached. Then add gelatine dissolved in boiling water, add sugar and vanilla, stir in a bowl of cold water until cool, then add to 1 quart of double cream which has been whipped. Pack in freezer 4 hours with equal parts of salt and ice.

Nut Frappe.

½ envelope Knox Sparkling Gelatine
 ¼ cup cold water
 ½ cup sugar
 1 cup cooked pineapple and strawberries
 1 cup cream
 ¾ cup milk
 white of one egg
 1 cup chopped nuts

Soak gelatine in the cold water five minutes and dissolve over hot water. Add dissolved gelatine to cream, milk and sugar and stir in beaten white of egg. When cold, add the pineapple and strawberries which have been chopped in small pieces, also the chopped nuts. Serve ice cold in sherbet glasses.

Caramel Ice Cream.

1½ pounds brown sugar
 1 pint thick cream
 1 tablespoon corn starch
 3 ounces chopped almonds
 1 quart milk
 3 egg yolks
 1 tablespoon flour

Mix corn starch, flour and eggs, add a little of milk. Melt sugar without any water being careful not to burn. Let milk come to boiling point, add egg mixture just before milk boils. Remove from fire and pour into browned sugar, stir well, cool, add cream and nuts when partly frozen.

Pineapple Ice Cream.

3 cups sugar
 5 eggs
 1 quart milk
 1 quart crushed pineapple
 4 tablespoons flour

Let milk come to a boiling point, add sugar, flour and egg yolks, well beaten. Let cook a few minutes, add enough milk and cream to fill freezer within 4 inches of top. Freeze 5 minutes, add pineapple and well beaten egg whites and finish freezing. This makes 2 gallons.

Miscellaneous

Boiled Soap.

32 pounds meat scraps or cracklings
 16 quarts water (soft)
 8 boxes lye

Boil 2 hours then add 1 gallon of water. Then take fire from under the kettle.

Cold Soap.

1 cup of fat
 $\frac{1}{2}$ cup of cold water
 $1\frac{1}{2}$ tablespoons of lye

Melt fat, add lye to water and combine with fat. Beat with Dover egg beater twenty minutes.

Cold Soap.

1 can Lewis lye
 $2\frac{1}{2}$ pints cold water
 $5\frac{1}{2}$ pounds clean grease tallow or lard

Dissolve lye in the water and set aside until temperature is not over 80 degrees. Melt the grease and set aside until temperature is 115 degrees. Slowly pour dissolved lye into the grease, stir until thoroughly combined.

Boiled Soap.

2 gallons of soft water to a can of Lewis lye. 5 pounds of meat scraps and cracklings. Heat the water and meat scraps together, then add the lye. Cook 2 hours.

Hand Lotion.

1 ounce glycerine
 3 drams carbolic acid
 2 drams chlorate potash

Mix with 1 pint of boiled rain water which has been cooled.

Salve.

1 cake of camphor gum
 2 ounces of beeswax
 2 ounces of rosin
 2 ounces of vaseline
 2 ounces of turpentine
 1 ounce of carbolic acid

Liniment.

1 teaspoon turpentine
 1 teaspoon coal oil
 1 teaspoon lard
 Heat and apply

Snow Liniment.

1 pint of cider vinegar
 1 pint turpentine ammonia
 1 pint hartshorn
 2 eggs
 Beat eggs, then add together

Teter Cure.

1 ounce tincture camphor
 1 ounce of opium
 2½ ounces spirits of turpentine
 4 ounces of olive oil

Sugar Cure for Meat.

For 1000 pounds of meat.
 4 pounds of brown sugar
 1 pound of pepper
 ½ pound salt petre
 12 quarts of salt

To Season Sausage.

21 pounds of sausage
 6 teaspoons of pepper
 5 teaspoons of ginger
 Mix with the sausage before grinding.

To Preserve Tenderloin.

3 gallons cold water

1 pint of salt

1 tablespoon sugar

1 teaspoon of salt petre

Change when water gets bloody.

Sugar Cure for Beefsteak.

1 pound of steak

1 teaspoon brown sugar

1 teaspoon salt

½ teaspoon pepper

Slice your steak ready to fry and weigh it. Then measure a teaspoon of sugar and salt and mix it all together with the pepper.

If you do not care for pepper it will keep it just as well. Sprinkle each slice of steak with the mixture of sugar, salt and pepper until it is all used. When you have your crock full (it is best to use one or two gallon crocks), cover with a muslin cloth. Seal with melted lard. By putting the cloth next to steak it is easy to remove the lard when you want to use the steak. Put in a cool place, if it freezes all the better. Will keep until warm weather.

Lice Powder.

2 ounces carbolic acid

6 ounces gasoline

2 pounds of plaster paris

Stir plaster paris in mixed liquids until it would be dry enough to powder nicely.

Miscellaneous.

To remove iron rust cover stain with lemon juice and salt and place in sun.

Cut flowers last well with camphor in the water.

To remove ink from silk saturate the spots with turpentine, let remain several hours, then rub between the hands. This will also take ink out of cotton and worsted goods without injury.

To remove grass stains use Karo molasses. Cover spot and let stand a few hours and rub molasses well into stain. Then wash in lukewarm soap suds.

To kill worms on cabbage. Take 1 tablespoon of paris green and nine of flour and dust on cabbage.

Throat gargle: 1 teaspoon salt, 1 of soda and 1 of sugar in a pint of warm water.

Mildew: Dip the stained clothes in buttermilk and lay in the sun.

If the crust on hot bread is baked too hard, grease and place in open window and it will soften.

If by accident, you scorch white clothes while ironing, moisten a white cloth with peroxide and rub on the scorched place, then rinse with clear water. Do not use on colors as it will remove the color.

When separating eggs if you drop a portion of egg yolk into whites, moisten a cloth with cold water, touch to yolk and it will adhere to it.

When making cold soap add 1 tablespoon each of powdered borax and ammonia to the dry lye before adding water. Soap will be better.

You can keep lettuce crisp and fresh for several days if you wash and separate, put in a tin bucket, closing it air tight.

To cut hard boiled eggs without breaking yolks, dip the knife in water.

A lump of sugar placed in the teapot before the tea is made will prevent it staining the cloth if spilled.

A teaspoon of vinegar or salt put into the water when poaching eggs will prevent them breaking.

To remove the dirt and dust from a felt hat and make it look like new, rub the entire surface with fine sandpaper

Table silver may be kept bright by placing in an aluminum utensil and cover with strong gold dust water and let boil for a while.

A lemon will yield nearly double the quantity of juice otherwise obtainable if it is heated thoroughly before squeezing.

OVEN COOKING GUIDE.

For Electric Range.

BREAD

	Put Food in Oven When Thermometer Hand Reaches	Suggested Cooking Heats, Set Adjustable Hand at	Allow for Cooking After Placing in Oven
Biscuit, baking powder	6½	7½	10 to 15 Minutes
Biscuit, raised	6	7	45 Minutes
Bread, light	3	6	1 Hour
Bread, ginger	4	6	40 Minutes
Popovers	6	7½	45 Minutes
Rolls, Parkerhouse	3	6	40 Minutes

CAKE

Angel	3½	5	15 to 20 Minutes
Cookies	6	7	10 Minutes
Fruit	3½	5½	3 Hours
Layer	4	6	15 to 20 Minutes
Loaf	4	6	45 Minutes
Sponge	2½	3½	45 Minutes

PASTRY

Pie Crust	6	7	15 Minutes
Pie Fruit	5	7	45 Minutes
Pie Custard or Pumpkin	5	6	45 Minutes

FISH, FOWL AND MEAT (Roasted)

Beef—rare	Hot	8	20 Min. per Lb.
Beef—well done	Hot or Cold	8	20 Min. per Lb.
Chicken	Hot or Cold	7½	25 Min. per Lb.
Duck	Hot or Cold	8	25 Min. per Lb.
Fish	Hot or Cold	7½	1 Hour
Ham	Hot or Cold	8	35 Min. per Lb.
Lamb	Hot or Cold	8	28 Min. per Lb.
Mutton	Hot or Cold	8	30 Min. per Lb.
Pork	Hot or Cold	8	35 Min. per Lb.
Turkey	Hot or Cold	8	25 Min. per Lb.
Veal	Hot or Cold	8	35 Min. per Lb.

Use very little water in roasting meats. Your roast will not shrink and all the natural juices will be retained. The meat will be much more delicious in flavor and much more nourishing.

You will save from 15 to 20 per cent of the weight of every roast cooked in this electric oven.

If you wish to retain all of the juices in the meat, do not season it until cooked. If you prefer to season it before cooking, put the seasoning on a piece of suet, which should be laid on the meat.

OVEN COOKING GUIDE—Continued.

FISH, FOWL AND MEAT

Article	Put Food In Oven When Heat Indicating Hand Reaches	Suggested Cooking Heats. Set Adjustable* Hand at	Allow for Cooking After Placing in Oven
Roasted			
Beef—rare	6	6	20 Min. per Lb.
Beef—well done...Hot or Cold.....	6	6	25 Min. per Lb.†
Chicken	"	5½	25 Min. per Lb.†
Duck	"	6	25 Min. per Lb.†
Fish	"	5½	1 Hour†
Ham	"	6½	35 Min. per Lb.†
Lamb	"	6	28 Min. per Lb.†
Mutton	"	6	30 Min. per Lb.†
Pork	"	6	35 Min. per Lb.†
Turkey	"	6	25 Min. per Lb.†
Veal	"	6	35 Min. per Lb.†

DON'T use a double roaster. Use open pan only for roasting meats, and do not leave the top heater turned on.

DON'T use any water at all in roasting meats. Your roast will not shrink and all the natural juices will be retained. The meat will be much more delicious in flavor and much more nourishing. You will save from one-fourth to one-third of the weight of every roast cooked in this electric oven.

If you wish to retain all of the juices in the meat, do not season it until it is cooked. If you prefer to season it before cooking, put the seasoning on a piece of suet, which should be laid on the meat. Salt draws the juices out of meat.

Stewed (Cut into about one-inch pieces)

Beef	Hot or Cold.....	1½	2 to 3 Hours††
Fowl	"	1½	2 to 4 Hours††
Mutton	"	1½	2 to 3 Hours††

FRUITS

Fruit, stewed	Hot or Cold.....	1½	10 to 30 Minutes†
Fried (previously soaked)	"	1½	½ to 1 Hour†
Apple, baked	"	5	45 to 90 Minutes†§
Apples, Steamed	"	1½	1 to 1½ Hours†§
Bananas, baked	"	4	40 to 50 Minutes†
Pears, baked	"	5	45 to 90 Minutes†§

Fruit should always when possible be cooked on stored heat.

PASTRY

Pie Crust	5½	6	15 Minutes
Pie, fruit	6	6	45 Minutes
Pie, custard, pumpkin.....	3	4	45 Minutes

PUDDINGS

Baked			
Bread	Hot or Cold.....	4	45 Minutes†
Indian	"	5	3 Hours†
Rice, uncooked	"	4½	1¼ Hours†
Rice cooked	"	4	45 Minutes†

Steamed

Date	"	1½	2 to 2½ Hours†
Fig	"	1½	2½ to 3 Hours†
Blueberry	"	1½	1 to 2 Hours†

*On semi-automatic ranges the current should be turned off by hand when the indicator reaches the desired point.

†When started in a cold oven, add half the time required to heat the oven to the desired temperature, as noted on page 5.

§Depends somewhat upon variety, size and condition of fruit.

Use uncovered pans and no water for roast meats.

OVEN COOKING GUIDE—Continued.

BREAD

Article	Put Food in Oven When Heat Indicating Hand Reaches	Suggested Cooking Heats. Set Adjustable* Hand at	Allow for Cooking After Placing in Oven
Biscuit, baking powder	4½	5½	10 to 15 Minutes
Biscuit, raised	4	5	45 Minutes
Bread, light	4	5	1 Hour
Bread, ginger	3	5	40 Minutes
Popovers	4	5½	45 Minutes
Rolls, Parkerhouse	4	5	40 Minutes

CAKE

Angel	2	3	15 to 20 Minutes
Cookies	5	5½	10 Minutes
Fruit	2	3½	3 Hours
Layer	5½	6	15 to 20 Minutes
Loaf	4½	5	45 Minutes
Sponge	1	2	45 Minutes

CEREALS

Fine Wheat Products ..Hot or Cold	1½	1 Hour†
Whole Cereals—		
Wheat (whole grain)	“ 1½	2 Hours††
Hominy	“ 1½	3 Hours††
Oats (rolled)	“ 1½	3 Hours††
Oats (steel cut)	“ 1½	6 Hours††

Cereals are best started in boiling, salted water.

CUSTARDS

Custards and Meringues	2	3	45 Minutes
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FISH, FOWL AND MEAT

Boiled

Beef	Hot or Cold	1½	30 Min. per Lb.††
Fish	“	1½	15 Min. per Lb.††
Fowl	“	1½	30 to 40 Min. per Lb.††
Ham (whole)	“	1½	30 to 40 Min. per Lb.††
Mutton	“	1½	30 Min. per Lb.††
Tongue	“	1½	35 Min. per Lb.††

Broiled§

Fish	About 10 minutes per lb.
Fowl	After browning allow 15 to 35 minutes
Beefsteak—rare	After searing about 10 minutes
Beefsteak—well done	After searing about 15 minutes
Mutton Chops	After searing about 25 minutes
Pork Chops	After searing about 30 minutes

*On semi-automatic ranges the current should be turned off by hand when the indicator reaches the desired point.

†When started in a cold oven, add half the time required to heat the oven to the desired temperature, as noted on page 5.

‡After circuit-breaker cuts off at 1½ move the adjustable hand to 2½, turn the switch to “low” and reset the circuit-breaker, to retain the necessary heat for boiling foods requiring more than two hours.

§Sear on both sides, then turn the switch to LOW. The time will depend upon the age of the animal and the condition as well as the thickness of the portion to be broiled. Keep the door ajar. Use the top heater, only.

Use not more than 2-3 of a teacup of water and a maximum temperature of 1½ for boiling fresh vegetables in oven.

OVEN COOKING GUIDE—Continued.

SOUPS

Article	Put Food in Oven When Heat Indicating Hand Reaches	Suggested Cooking Heats. Set Adjustable* Hand at	Allow for Cooking After Placing in Oven
Vegetable Soup —Place ingredients in small oven. Set hand for 1½.			
Turn on full and let soup remain in oven for 2 hours.‡ It will then be ready to serve.			

VEGETABLES

Asparagus	Hot or Cold.....	1½ max.	.15 to 25 Minutes†
Beans, baked (Oven turned to low)	“5	“6 to 8 Hours†
Beans, string (Oven turned to low)	“1½	“ . .45 to 90 Minutes†
Beets, young	“1½	“ . .45 to 60 Minutes†
Beets, old	“1½	“1½ to 2 Hours†
Cabbage	“1½	“½ to 1 Hour†
Cauliflower	“1½	“ . .20 to 25 Minutes†
Carrots, young	“1½	“ . .20 to 40 Minutes†
Carrots, old	“1½	“ . .50 to 60 Minutes†
Celery	“1½	“ . .45 to 60 Minutes†
Corn, green	“1½	“ . . .8 to 20 Minutes†
Onions	“1½	“ . .40 to 60 Minutes†
Peas, fresh	“1½	“ . .20 to 60 Minutes†
Potatoes, baked	“5	“ . .30 to 60 Minutes†
Potatoes, new	“1½	“ . .20 to 30 Minutes†
Potatoes, old	“1½	“ . .25 to 40 Minutes†
Potatoes, sweet	“1½	“ . .15 to 25 Minutes†
Rice	“1½	“ . .30 to 45 Minutes†
Spinach	“1½	“ . .15 to 25 Minutes†
Squash, stewed	“1½	“ . .40 to 60 Minutes†
Tomatoes	“1½	“15 Minutes†
Turnips	“1½	“ . .30 to 60 Minutes†

Time required for cooking depends somewhat upon the age, freshness and size of vegetables.

Cauliflower, spinach, and green corn should not be cooked overtime.

DON'T use more than 2-3 of a cup of water in cooking vegetables.

DON'T forget to put cover on cooking utensils. This prevents steam from escaping and food will cook more quickly.

All vegetables for a meal can be cooked in the same oven with meats, with absolutely no exchange of flavors.

*On semi-automatic ranges the current should be turned off by hand when the indicator reaches the desired point.

‡When started in a cold oven, add half the time required to heat the oven to the desired temperature, as noted on page 5.

All boiled vegetables maximum temperature 1½. When boiling vegetables or meats set directly on burner.

Use not more than 2-3 of a teacup of water and a maximum temperature of 1½ for boiling fresh vegetables in oven.

Time Table for Cooking

Loaf Bread	40 to 60 minutes
Rolls and Biscuits	10 to 20 minutes
Graham Gems	30 minutes
Gingerbread	20 to 30 minutes
Sponge Cake	45 to 60 minutes
Plain Cake	30 to 40 minutes
Fruit Cake	2 to 3 hours
Cookies	10 to 15 minutes
Bread Pudding	1 hour
Rice and Tapioca	1 hour
Indian Pudding	2 to 3 hours
Steamed Pudding	1 to 3 hours
Steamed Brown Bread	3 hours
Custards	15 to 20 minutes
Pie Crust	about 30 minutes
Plum Pudding	2 to 3 hours

For oil and gasoline stoves we suggest you try a little longer time for bread and cake.

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